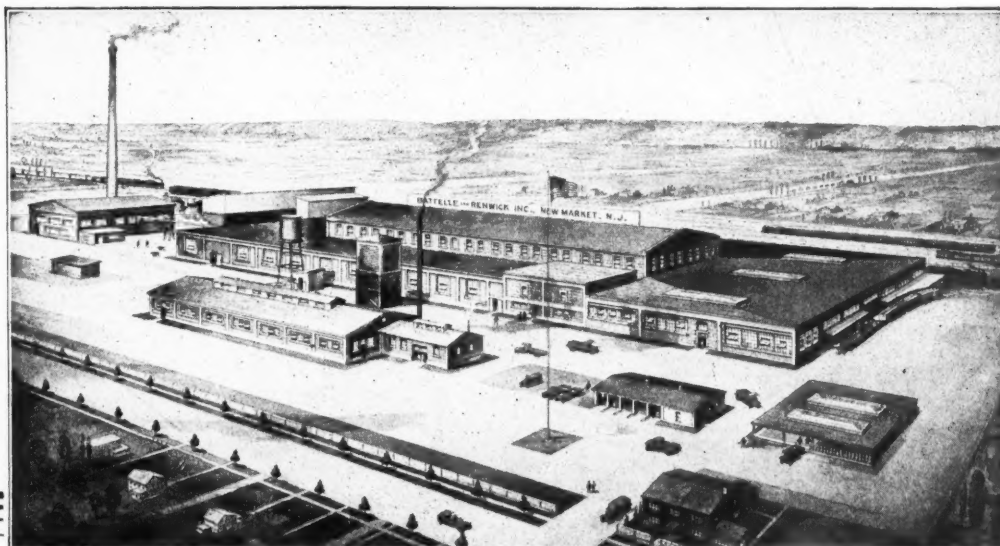


# NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1927, by The National Provisioner, Inc.  
Title Registered in U. S. Patent Office.

MAY 21, 1927



New fireproof refinery built in 1925

## NIAGARA BRAND

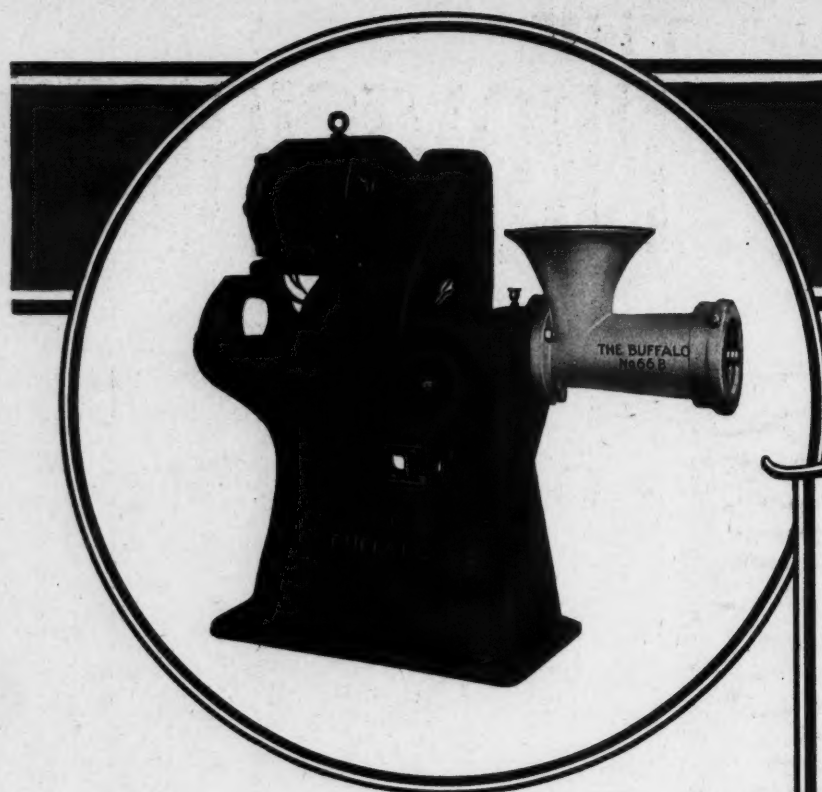
Genuine double refined Saltpetre (nitrate of potash), double refined Nitrate of Soda — “The old reliable way to cure meat right”—and refined Nitrite of Soda. All complying with requirements of B. A. I. Also “Bound Brook Brand” Refined Granulated Salt.

### BATTELLE & RENWICK, INC.

Established 1840

80 Maiden Lane

New York City



## "BUFFALO" Meat Grinder

### A few recent shipments of "BUFFALO" Grinders

AURICH & CO., Inc., Altoona, Pa.  
 ARMOUR & COMPANY, Atlanta, Ga.  
 ARMOUR & COMPANY, Olean, N. Y.  
 ARMOUR & COMPANY, Uniontown, Pa.  
 ARMOUR & COMPANY, Shreveport, La.  
 ARMOUR & COMPANY, Columbus, Ohio  
 ARMOUR & COMPANY, Indianapolis, Ind.  
 P. A. BROWN & CO., Wilkes-Barre, Pa.  
 CHARLOTTESVILLE ABATTOIR CO., Charlottesville, Va.  
 CUDAHY PACKING CO., South Omaha, Nebr.  
 CRAWFORD SAUSAGE CO., Chicago, Ill.  
 COLONIAL PROV. CO., Boston, Mass.  
 CUDAHY PACKING CO., Atlanta, Ga.  
 FUHRMAN & FORSTER CO., Chicago, Ill.  
 J. J. FELIN CO., Philadelphia, Pa.  
 C. FINKBEINER, Little Rock, Ark.  
 CHRIS. GROZINGER CO., Brooklyn, N. Y.  
 ALBERT F. GOETZE, Inc., Baltimore, Md.  
 CARL GRAF CO., Los Angeles, Cal.  
 GROSS FOOD PROD. CO., Inc., Milwaukee, Wis.  
 HYGRADE PROV. CO., Brooklyn, N. Y.  
 GEO. A. HORMEL & CO., Austin, Minn.  
 HOME MADE SAUSAGE CO., St. Paul, Minn.  
 A. KOEGEL & CO., Flint, Mich.  
 KRAMER SAUSAGE CO., Los Angeles, Calif.  
 GEO. KERN, New York, N. Y.  
 LEVY BROS. MEAT & PROV. CO., Kansas City, Mo.  
 LOUISVILLE PROV. CO., Louisville, Ky.  
 THE LAYTON CO., Milwaukee, Wis.  
 LITTLE ROCK PACKING CO., Little Rock, Ark.  
 MANHATTAN PROV. CO., New York, N. Y.  
 OSCAR MAYER & CO., Chicago, Ill.  
 NORTHWESTERN PACKING CO., Chicago, Ill.  
 NATIONAL SAUSAGE CO., Los Angeles, Calif.  
 NEUER BROS., Kansas City, Mo.  
 PORTLAND PROV. CO., Portland, Ore.  
 A. PAVELKA, Dallas, Tex.  
 QUALITY PORK & SAUSAGE CO., San Francisco, Calif.  
 REIMER MILWAUKEE CO., Milwaukee, Wis.  
 SOUTHERN CALIF. MEAT CO., Los Angeles, Calif.  
 GEO. WEISSINGER & BRO., Pottsville, Pa.

A full list of users sent  
upon request

## Use it — and forget grinder troubles!

**B**UY a "BUFFALO" Grinder and you will learn why this machine is being used by some of the largest, most prominent sausage makers in the country.

You can put large chunks of pork or beef through the small plate and grind them fine in one operation, without heating or mashing the meat.

It cuts the meat as fast as two men can fork it in. A patented feature makes it impossible for meat or juices to work out of the cylinders into the bearings.

When you install a "BUFFALO" Grinder your grinder troubles are over!

Write for full information

**JOHN E. SMITH'S SONS COMPANY**

Patentees and Manufacturers

50 Broadway

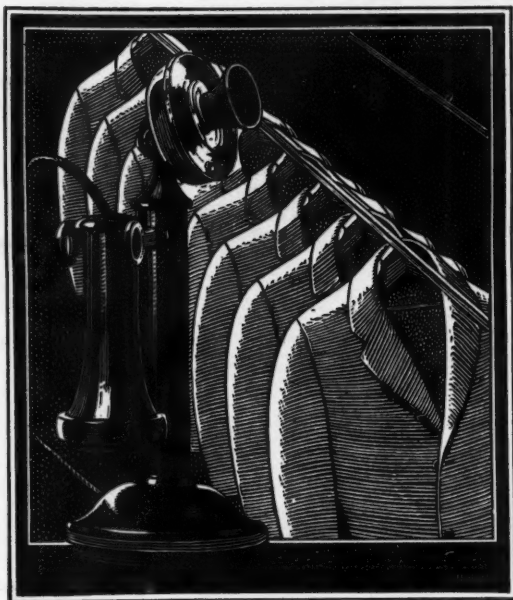
Buffalo, N. Y., U. S. A.

# BUFFALO

SILENT  
CUTTERS  
GRINDERS  
MIXERS  
STUFFERS

*Backed by 57' years experience building  
quality sausage making machines*

# Why not call them up *Long Distance* order more



FROM ALL PARTS of the country comes similar news. From Wheeling, West Virginia: "A tremendous demand for slickers caused us to save many sales that would have been lost, had we not used the long distance telephone to secure immediate shipments." Louisville, Kentucky: "We use Long Distance for making purchases . . . for hurrying along information and shipments. . . . In many cases it has saved us trips to market." Rochelle, Illinois: ". . . not a week goes by but we use Long Distance to take

A MADISON, WISCONSIN, clothier found that he was having a run on a special suit of collegiate type. He called the Chicago manufacturer on Thursday morning. Eight suits arrived on Friday. The entire lot was disposed of Saturday. "Had it not been for the telephone," he writes, "we would not have been able to satisfy the demand for a week-end business so profitable to us."

care of rush orders. . . . The only satisfactory way." Cincinnati: "Long Distance in our case is just as important as the local telephone."

There's scarcely a business in this country that could not use long distance calls to cut costs, save trips and get needed goods. They'll nearly always cost less than you think. . . . *Number, please?*

## BELL LONG DISTANCE SERVICE





## We are Specialists in Uniform Curing

Our service offers a constant supply of meats cured especially for you to meet your exact needs. Careful inspection insures the weight and trim purchased, and experience plus unfailing care in every curing operation (our formula or your own) insures a mild, uniform, fresh-cured product that wins and holds trade.



If not familiar with our service, write, wire or phone for valuable and interesting information

United States Cold Storage Co., Chicago, Ill.

## WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

*"A fitting wrapper  
for fine meats—"*

Because it is the finishing touch to a long series of operations and processes designed to insure high grade quality in meat products, the choice of wrapper should receive most serious consideration. Leading packers, such as John Morrell & Co., Ottumwa, Iowa, find in West Carrollton Genuine Vegetable Parchment the qualities they must have to protect their finished product and present it attractively at the point of sale.

Plain or printed, as outside wrappers or carton liners, the West Carrollton line covers every need. Write for samples and quotations on your next requirements.

**The West Carrollton Parchment Company**

West Carrollton, Ohio



### SOME MEAT PRODUCTS THAT ARE PARCHMENT WRAPPED BY LEADING PACKERS

Picnic Bacon	Frankfurters
Sausage Meat	Polish Style Sausage
Sausage Link	Luncheon Corned Beef
Luncheon Loaf	Ment Loaf
Jellied Corned Beef	Jellied Tongue
Baked Meat Loaf	Bolled Tongue
Liver Cheese	Sausage Loaf
Tongue Loaf	Scrapple
Smoked Butts	Mush
Souse	Fresh Loin
Fresh Shoulders	Sliced Bacon
Pan Souse	Dried Beef
Poultry	Chili Con Carne
Tamales	Veal Loaf
Lard	
Bacon Squares	



# "BOSS" Prime Rendering System Patents Pending

**Is Most Sanitary, Economical and Effective**

**Users are Enthusiastic about the More Profitable Results**

**"BOSS" Prime Cookers Are Built to Meet All Requirements**

Tested and Approved  
by Hartford Boiler  
Insurance Co.

Cookers designed  
to accommodate  
every location

Mr. John P. Harris, our  
Chemical Engineer,  
will gladly point out  
the superior merits of  
our "BOSS" Prime  
Rendering System  
to those wanting  
**THE BEST**  
and the most  
**PRACTICAL**  
**INSTALLATION**



Above is the photograph of a "BOSS" 5 x 9 ft. Cooker with low frame base, elevated center charging dome and silent chain motor drive, mounted on base for installation.

## NOTE

Changing from  
steam pressure  
tanking to

**"Boss" Prime  
Rendering**

means more  
profit to users  
in

Saving Time  
Increasing Yie'd  
Improving Product

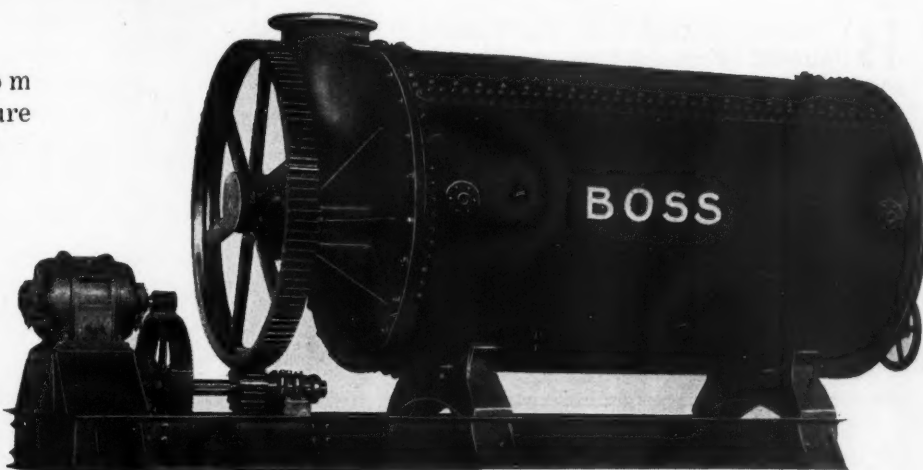


Illustration shows a 5 x 9 ft. "BOSS" Cooker with low frame base, end feed and gear motor drive

## THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH  
3907-11 S. Halsted St.

Killing  
Outfits

Manufacturers  
"BOSS" Machines

Sausage & Rendering  
Outfits

Factory and Main Office: 1972-2008  
Central Ave., CINCINNATI, OHIO

# Speed with Safety a new "Enterprise" development



"Enterprise" Electric  
Chopper No. 1666

For the sausage maker or packer requiring large capacity, the new "Enterprise" No. 1666 provides speed of cutting and protection against accident to the operator.

This machine is equipped with a new "Enterprise" patented "speed with safety" device, which eliminates all risk of accidents in feeding.

The meat is poured into the trough and is pushed by the conveyor in a regular flow into the cylinder. There can be no overloading and no underfeeding. If there is an obstruction of any kind in the feed, an automatic throwout temporarily slows up the flow.

The operator runs no risk of injury as the meat is fed into the trough. The importance of this feed can not be emphasized too strongly.

"Enterprise" No. 1666 has been built with extreme care to

give the highest output with the lowest cost of operation. It is equipped with a 25 horse power motor connected to the pinion shaft by means of a flexible coupling. The gears are helical and as the drive is from the side instead of from the top, quiet operation without vibration is insured.

The main shaft is large and is equipped with the famous "Enterprise" Marine bearing which prevents overheating and excessive wear.

The "Enterprise" safety speed chopper has a tremendous capacity and is by far the most sturdily built machine on the market.

Three knives and three plates furnished with the chopper, one plate with fine ( $\frac{1}{8}$ ) holes, one medium ( $\frac{1}{4}$ ) holes and one coarse ( $\frac{3}{8}$ ) holes. Plates with other size holes can be furnished when required.

## Specifications

Height .....	47"	Width of auxiliary hopper .....	15"
Length .....	79"	Diameter of plate .....	8 $\frac{1}{2}$ "
Width .....	45"	Distance of ring to floor .....	26 $\frac{1}{2}$ "
Shipping weight, 2,800 lbs.		Capacity, 15,000 lbs. per hr.	
Length of auxiliary hopper .....	22"		

The Enterprise Mfg. Co. of Pa.  
Philadelphia, U. S. A.

# "ENTERPRISE"

## A Better Way to Cook Sausage

**B**Y water cooking with the patented Jourdan Process Cooker you have the art of sausage cooking at its highest efficiency.

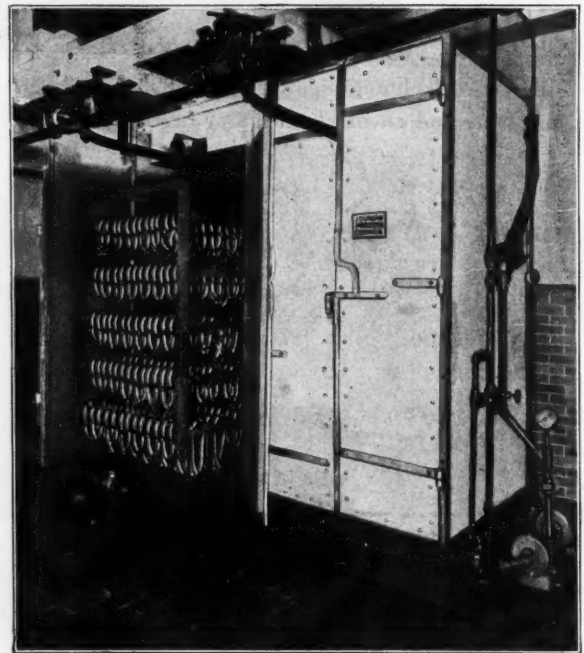
Here you save labor, time, floor space, steam, water and color.

You improve quality and appearance and obtain absolute uniformity on colored and uncolored sausage of all kinds.

Eliminate, now, the muss, fuss and guess of the "put-and-take" vat nuisance. Write today for full particulars and names of many users.

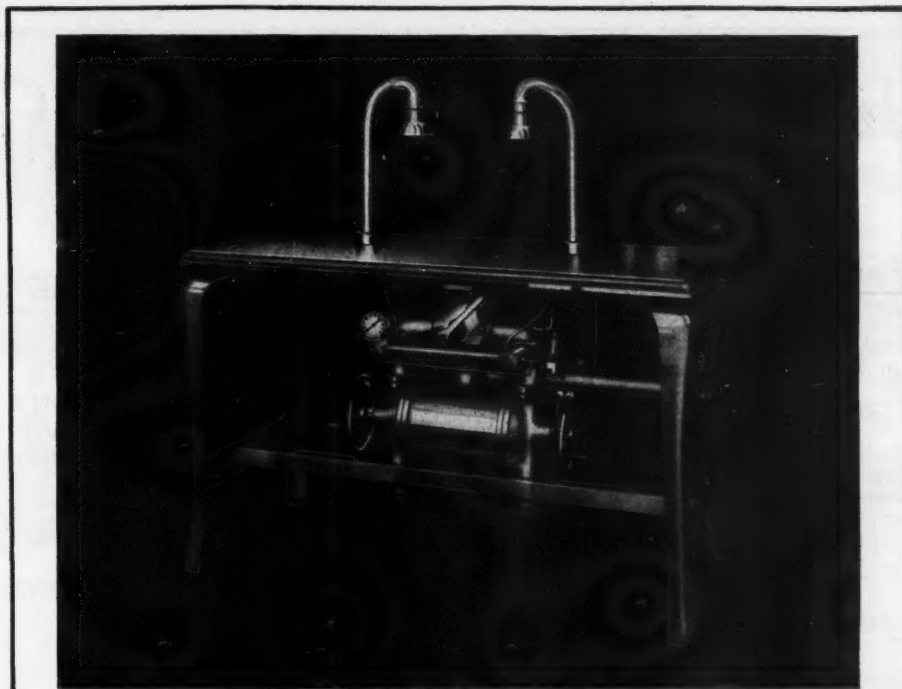
*The*  
**Jourdan Process Cooker**

Improves your product and increases your profit



Not a steam box but a water cooker,  
using same water over and over.

**Jourdan Process Cooker Co. — 814-832 West 20th St.  
— CHICAGO —**



# FIXED DENSITY

Without Continual Adjustment

The amount of air introduced into lard or compound while it is being kneaded in the picker trough cannot be definitely controlled. Consequently the density of the lard or compound coming to the filling equipment varies greatly. The presence of an agitator will, of course, regulate to a certain degree the varying density, but not sufficiently.

Volume fillers and all other types of filling and weighing equipment have to be continually adjusted to meet this varying density. Even though a careful watch is kept there is seldom an accurately weighed volume delivered into the containers.

The Lamb machine takes care of this condition automatically. Regardless of the varying density of the lard as it comes to the filling machine, this variable density will be fixed and an accurately weighed volume will be delivered into the containers.

The Lamb system of fixing density is accomplished under basic patents, not obtainable in any other equipment.

# ACCURATE WEIGHTS

*Lamb* CORPORATION  
PRECISION WEIGHING AND FILLING MACHINES  
Seattle, Wash.



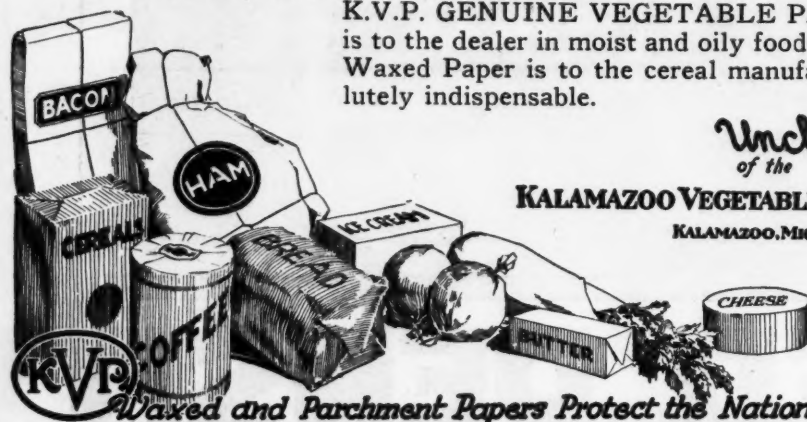
## Uncle Jake says—

"Refusing to look the naked truth in the face is what might be termed false modesty."

If Christopher Columbus had refused to investigate we might never have been discovered.

Packers who have investigated, those who have tried it and proved it, do not hesitate to say that

**K.V.P. GENUINE VEGETABLE PARCHMENT** is to the dealer in moist and oily foods what K.V.P. Waxed Paper is to the cereal manufacturer—absolutely indispensable.



*Uncle Jake*  
of the

**KALAMAZOO VEGETABLE PARCHMENT CO.**  
KALAMAZOO, MICHIGAN

*Waxed and Parchment Papers Protect the Nations Food.*

## Does the Coming of Summer Mean Rising Shipping Cost to You?

*Or have you adopted this new method of protecting perishable and semi-perishable products in transit?*

Before Balsa Boxes were offered to shippers of perishable goods, summer meant icing costs, spoilage, loss. But now summer is no different from any other season to those who use Balsa Box protection, for these containers are impervious to temperature and climatic change.

Ice Cream is shipped half across the continent the Balsa way without use of water ice; precooled meats are shipped from Chicago to Atlanta and arrive cold and dry. Dairy products, candies, mayonnaise—anything you desire to ship *safely*—can be trusted to Balsa Boxes.

*Write for details today*

**The Fleischmann Transportation Company**

*Balsa Box Department*

695 Washington Street

New York City

# **JORDAN'S** **IMPROVED** **HAM RETAINERS**



Patent  
App. For.



## Have You Enough Ham Retainers for this Season's Cooking?

In a short time you will be in the middle of your ham cooking season. Your need for ham retainers will then be immediate. The far-sighted and practical thing to do is to check up and make certain that you have an ample supply of ham retainers on hand.

If your supply is low, you of course will want to replenish it with Jordan's Improved Ham Retainers. They produce a better product with a big saving of both time and labor.

When cooking and processing hams in Jordan's Ham Retainers it is never necessary to repress the hams because these improved retainers are equipped with springs which compensate for the maximum expansion and contraction. They are made from a single sheet of material, thus eliminating all rivets and seams or sharp crevices, making for easy cleaning.

*Write us today regarding your requirements*

## THE ALLBRIGHT-NELL CO.

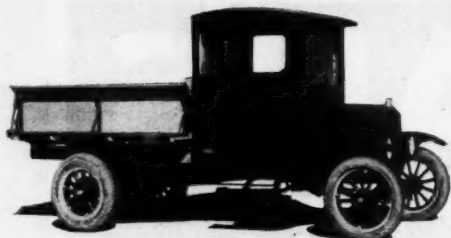
5323 So. Western Boulevard  
CHICAGO

Western Office:  
1731 W. 43rd Pl.,  
Los Angeles, Cal.

Eastern Office:  
1700 Windermere Ave.,  
Baltimore, Md.

## Here is the New Standard of Packers Body

**Lowest Price and Highest Quality Obtained  
Through Quantity Buying**



Here is the standardized body for a one-ton Truck with specifications recommended by the Committee of the Institute of American Meat Packers.

Quality of Construction is **GUARANTEED**, and through standardization of size and quality, we can supply these Bodies at your door at Lower Prices than you now pay.

Phone—wire—write

**Erlinder-Platt Body Corp., 40th St. and Wabash Ave., Chicago**



**Should any motor have a "compensator" today? Here's the answer!**

Here are 44 TR Super-Motors driving rendering tanks in the Indianapolis Garbage Disposal Plant. Motors are thrown across the line by automatic switch (no compensator) and they bring the agitators up to speed in about 3 minutes. Other makes of 15-hp. self-start and squirrel cage motors proved incapable of starting the load. Unless 15 hp. TR's were used, 20 hp. motors were required.

Just another example of how and why the modern TR Super-Motor saves money. No compensator, and a 25% to 60% smaller motor! When the application engineer says "compensator control" that's the time to change to TR Super-Motors and a push-button!

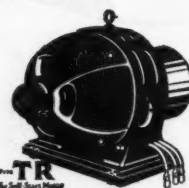
Get the facts about the TR Super-Motor and learn how to cut your power-costs. Send the Coupon!

**THE TRIUMPH ELECTRIC CORP.**

Builders of squirrel cage, ship ring and TR motors since 1892

156 East 70th Street

Cincinnati, Ohio



The TR Super-Motor—no compensator in any size—applied on running, not starting load. Cuts first cost and current costs. Lowest cost push-button control. Write for bulletin.

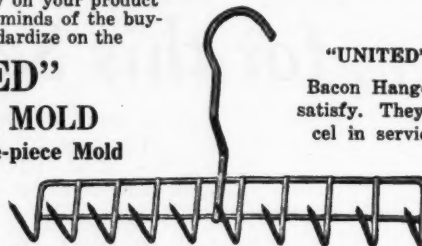
## Is Your Name an Asset?

Your name imprinted plainly and permanently on your product keeps you and your product constantly in the minds of the buying public. Adopt a trade name now, and standardize on the



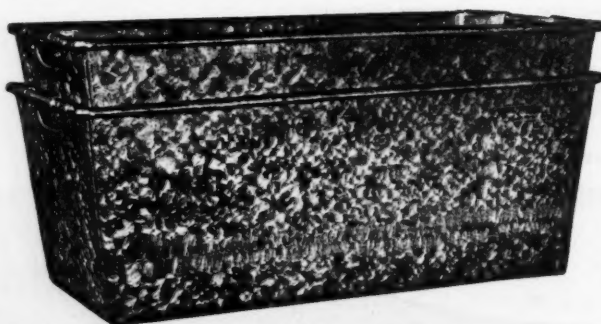
**"UNITED"**  
**SAUSAGE MOLD**  
the Patented One-piece Mold

**"UNITED"**  
Bacon Hangers satisfy. They excel in service.



Consult Your Jobber or Write Us  
**United Steel and Wire Company**  
Battle Creek, Mich. Atchison, Kansas

## Heavy-Duty Galvanized Steel Delivery Baskets



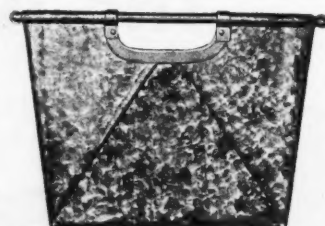
Made of 22-gauge galvanized steel, folded and pressed from one piece, reinforced around top with 7/16-in. steel rod; 5-ply binding of rod forms handle (see end view) that cannot be broken, pulled out of shape or injure the hands. Takes up no room when nesting.

Circular sent on request

**Dubuque Steel Products Co.**

Dubuque, Iowa  
Sheet Metal Dept.

Kretschmer Mfg. Co.





# Announcing—

The establishment of a Western office at  
Suite 420, The Wrigley Building  
400 North Michigan Avenue, Chicago, Ill.  
for the Sales and Servicing of



*The World's best Bleaching Carbon*

Fullers Earth, Kieselguhr, (Diatomaceous Earth), and all other bleaching and filtering agents

## John P. Harris

Chemical Engineer to the Meat Packing and Vegetable Oil Industries, and generally recognized as a leading authority on the manufacture and handling of fats and oils, will be in charge of this office, covering the Western and Southern refining territories, in conjunction with his regular consulting practice.



LET him explain to you why NUCHAR whitens and purifies pure lard, as well as vegetable oils, tallows, and greases, drying and sweetening the lard as it bleaches, giving it keeping qualities far beyond ordinary lard.

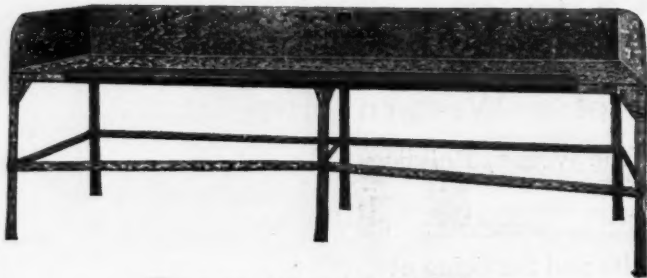


*Insures the highest Bleach  
Free Filtration  
Low Retention*

AND AT A COST YOU CANNOT AFFORD TO OVERLOOK

**The Industrial Chemical Company**  
200 Fifth Avenue, N. Y. — — Chicago, Ill.

## Trimming Table No. 19

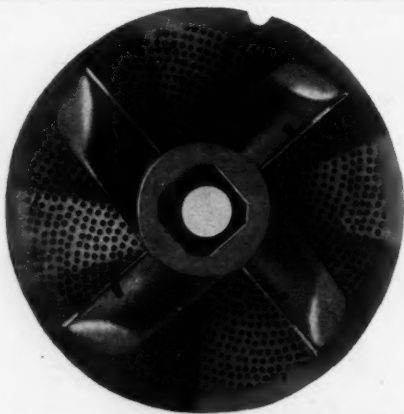


These are also made in any other style or size to suit

THIS trimming table is made of No. 12 gauge steel with angle iron legs all heavily galvanized. The 2"x12" clear maple cutting board is removable so as to clean easily. The back and ends are 12" high.

Length, overall .....10'  
Width, overall .....36"  
Height, overall .....44"  
Height of board.....32"  
Weight, crated .....490 lbs.

**B. F. Nell & Company**  
620 West Pershing Road  
Chicago, Ill.



## Avoid Sausage Troubles by Using

Superior No. 6 O. K.    Superior No. 6    The Famous Superior V-Hole Plates  
Shear Cut Knives    Angle-Hole Plates

They are Perfectly Constructed — Durable—Highest Quality—Most Serviceable

Send for Price List and Information

**The Specialty Manufacturers Sales Co.**

Represented by Chas. W. Dieckmann

Main Office, 2021 Grace St., CHICAGO

Telephone Lakeview 4325

THE MOLD



## "Perfection" TWO-PIN SAUSAGE MOLD

Investing a few dollars in this modern equipment will help your sausage department show greater dividends than ever before.

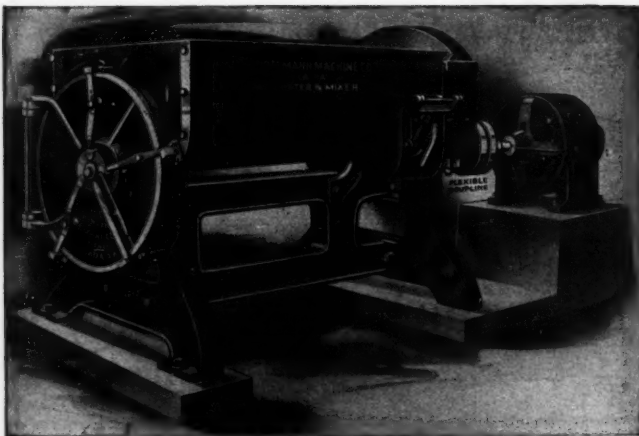
**SAUSAGE MOLD CORPORATION**

LOUISVILLE, KY.

Incorporated

MADE IN U. S. A.

THE PRODUCT



IN THIS WORLD

## The Greatest Meat Cutter and Mixer Combined

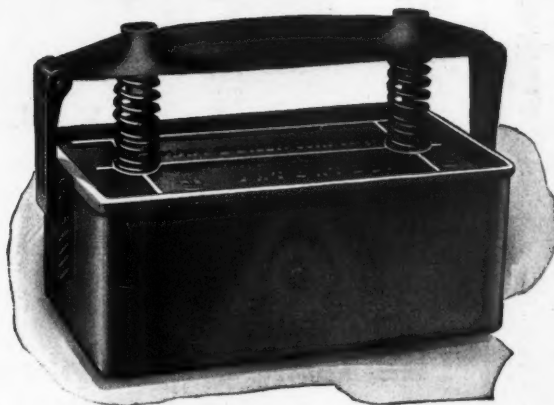
Sanitary Beyond Comparison

Replacing Other Equipment Everywhere

Write for Prices

**The Hottmann Machine Company**  
3325-43 Allen St.    PHILADELPHIA, PA.

# Reigns Supreme —



## Because —

### **Spring Pressure**

Its yielding spring pressure (protected by strong, exclusive patents) allows for expansion and contraction during cooking. Keeps ham solid and reduces shrinkage considerably. Boiler thus pays for itself in short time.

### **Economical**

Made of cast aluminum—requires no retinning or other expensive upkeep. Eliminates need of cloth, string and skilled labor. Has a trade-in value after many years of service.

### **Product**

Its hermetically self-sealing feature causes ham to cook in own juice, retaining full nutritious flavor. Ham is perfectly shaped. The better appearance and superior flavor result in greater sales.

*Approximately 250,000 in daily use*

# Ham Boiler Corporation

1762 Westchester Ave., New York City

*European Representative: The Brecht Co., 6 Stanley St., Liverpool & 12 Bow Lane, London*  
*Canadian Representative: Gould, Shapley & Muir Co. Ltd., Brantford, Ontario*





## B. & D. Electric Rump Bone Saw

Saves labor—Effects economy. One man can saw 110 rump bones per hour.

Any packinghouse man can operate it. Does job easier—quicker—more accurately.

Endorsed and recommended by leading packinghouse authorities.

Write for full details and price

**Best & Donovan**

Sole Distributors

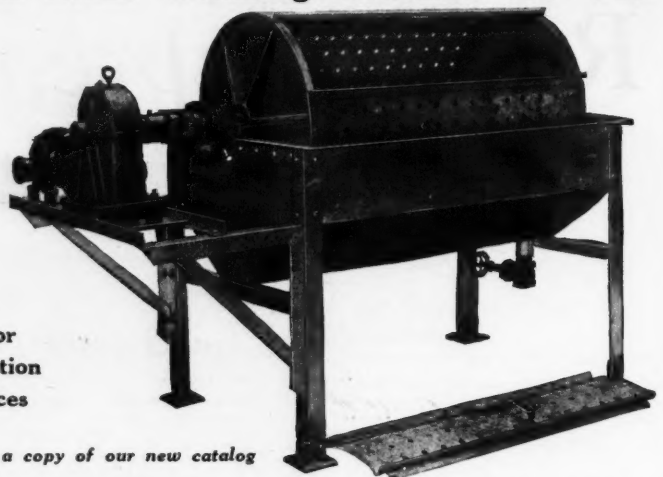
332 S. Michigan Ave.  
Chicago, Ill.

## Smoke Stick Washing Machine No. 305

Saves  
Labor  
and  
Fuel

Write for  
Information  
and Prices

Send for a copy of our new catalog



**The Globe Company** *Manufacturers of Packing House Equipment*  
822-26 W. 36th Street, Chicago

## Have YOUR Transparent Paper Packages SELLING INDIVIDUALITY?

SELLING INDIVIDUALITY is the quality of appearance in your hams or bacon which makes the customer pick yours out and say "That's the kind I want."

The use of transparent paper packages offers you a real chance to give your goods SELLING INDIVIDUALITY. An attractive brand, displayed under transparent paper, will draw the attention of the customer standing before the butcher's counter. And that's what you want—to focus his attention on *your* product.

Write for folder showing how packers are using Everhot Branding Torches to brand their goods attractively.



Everhot Branding Torch  
No. 1500-A

Designed especially for packers and used by many of the leading houses. Several hours' continuous branding with one filling of gasoline.

**EVERHOT**  
*America's Brand Makers*  
**EVERHOT**  
MANUFACTURING CO. MAYWOOD, ILLINOIS

Trade Mark



1750

The Best Then

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

## JOHN WILSON'S World-Renowned Double Shear Steel

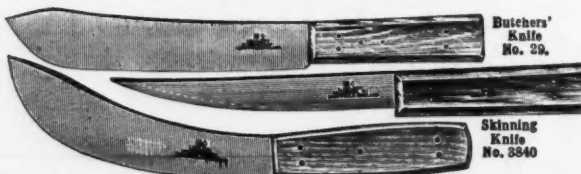
Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 177 years and the demand is greater than ever.

Established

1750

1927

The Best Now



Butchers' Knife No. 29.

Skinning Knife No. 3840



Boning Knife No. 2701

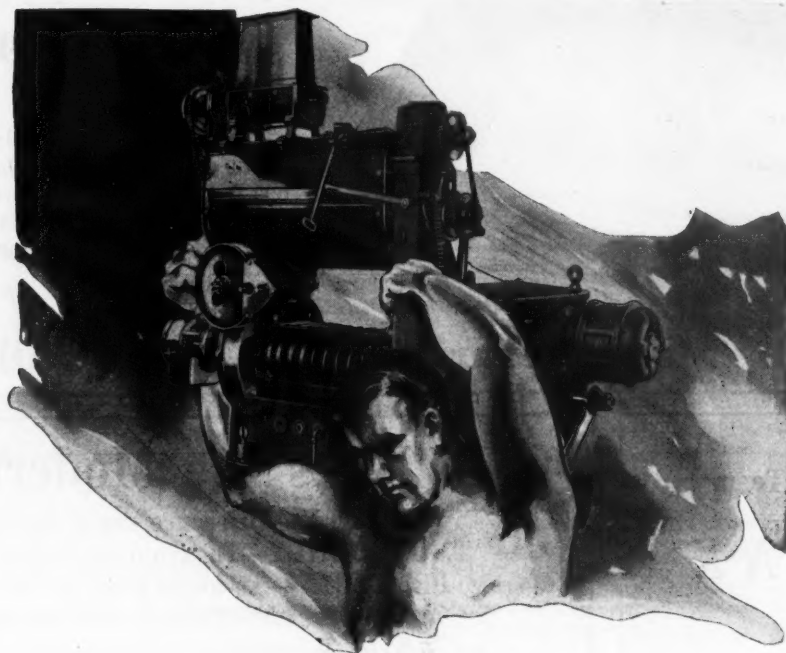
Sticking Knife No. 4358

Steel No. 82.

Ham Knife No. 2156

Works : Sycamore Street, SHEFFIELD, England. Agents : **H. BOKER & Co., Inc.**, Duane Street, NEW YORK.  
May be obtained from all Storekeepers.

When you write the advertiser, mention THE NATIONAL PROVISIONER



## Shows Way To Meet Modern Competition

**G**REATER speed and efficiency, and more economical operation are among the advantages enjoyed by the owner of the NEW ANDERSON R. B. EXPELLER.

This machine represents a brilliant advance in engineering. It brings the important matter of economy to a point little dreamed of a short time ago. Every one of its many points of superiority has a vital meaning to you. Lack of space prevents even outlining all of them here.

Here are a Few Features: Choke arrangement, instead of cone (this arrangement remains stationary while stock is being discharged, and permits adjusting thickness of cake while machine is running); forced feed; roller bearings; lower operating cost; and many others.

Let the NEW ANDERSON R. B. EXPELLER increase your profits for you.

*Send for Complete Information*

**The V. D. Anderson Company**  
1935 W. 96th Street      Cleveland, Ohio

IF IT ISN'T AN  
**ANDERSON**  
IT ISN'T AN  
**EXPELLER**



## The New Improved Bausman Hog Scalder

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Ask your Supply House for details or write us direct

**Bausman Manufacturing Co., Millersville, Pa.**

20 Mule Team

# BORAX

*Antiseptic*

*Cleansing*

*Deodorizing*

Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition, and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat, because it is harmless.

**PACIFIC COAST BORAX  
COMPANY**

100 William St., NEW YORK  
Chicago, Ill.      Wilmington, Cal.

# KRAMER

*Improved*

## Hog Dehairing Machines

L. A. KRAMER CO.,  
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## Chill Hogs the Modern Way

QUICKLY—To secure rapid turnover  
THOROUGHLY—To avoid souring troubles  
PROPERLY—To avoid frost in the meat  
ECONOMICALLY—To save 25% refrigeration  
**BLOOM'S SYSTEMS OF BRINE SPRAY  
REFRIGERATION**

Unequalled for Quick Chill  
Combine Engineering Skill with Wide Experience

Brine Spray Refrigeration  
Hilger No-Freeze-Back Valves  
Hilger 3-Way Ammonia Valves  
Brine Spray Nozzles

Air Conditioning Systems  
Humidifying and Drying  
Cooling and Ventilation  
Summer Sausage Drying

# S. C. BLOOM & COMPANY

Engineers—Contractors—Manufacturers

Monadnock Block      "Specialists to Packers"      Chicago, Ill.



*Foster Bros. Pork Splitter*

## Dependable Through The Years

They were the favorites fifty years ago, and with our experience and manufacturing knowledge, Foster Bros. Splitters have retained this position. These Splitters with perfection of balance, in addition to quality of steel, permit rapid and accurate cuts, which reduces production costs. Beef well dressed is your aim and we provide the tools to do it.

**THE BRAND IS FOSTER BROS.**

*If your supply house cannot furnish prices and full information,  
write to us direct*

**JOHN CHATILLON & SONS**

*Established 1835*

Manufacturers of Scales and Butchers' Supplies  
85-99 Cliff Street      New York City, N. Y.



*Chicago Pattern Beef Splitter*

2025

When you write the advertiser, mention THE NATIONAL PROVISIONER



# Try this one

## on your smoked meats

**N<sup>o</sup>1** INNER WRAP OF  
30 LB.  
PATERSON VEGETABLE PARCHMENT

**N<sup>o</sup>2** OUTER WRAP OF  
40 LB.  
PATERSON VEGETABLE PARCHMENT

**No.1.** Wrap a ham or bacon in a single sheet of 30 lb. substance Paterson Vegetable Parchment.

**No.2.** Use a single sheet of 40 lb. substance Paterson Vegetable Parchment for the outside wrapping.

*Note:—Do not use the customary sheet of heavy absorbent paper between the two sheets of Parchment. It is not necessary.*

Kingan and Company of New York City have proved conclusively that two sheets of Paterson Vegetable Parchment protect their famous Reliable Brand Meats far better than the usual triple wrapping. This applies in the hot weather as well as during the winter months.

### You can try this test

Full sized samples of both 30 lb. and 40 lb. Parchment for experimental purposes will be sent on request to any Pork Packer wishing to make this test. Quotations based on your requirements will be submitted promptly on receipt of your request.



**The Paterson Parchment  
Paper Co.**

Passaic New Jersey  
San Francisco, Calif. Chicago, Illinois

## Made Especially For Curing

A LARGE percentage of trouble in curing comes from the sugar. Here is a sugar, made especially for curing, that will invariably give you the best possible results in flavor, color and quality. Costs less than granulated.

## Godchaux's CURING SUGAR

tested by the Research Department,  
Institute of American Meat Packers

Godchaux  
Sugars, Inc.

New Orleans, La.

Let us have your inquiries

### PRICES

Price in 100 lb. bags, \$5.70 per  
cwt., f.o.b. Reserve, La., less 2%  
cash discount.  
Price in 250 lb. bags, \$5.60 per  
cwt., f.o.b. Reserve, La., less 2%  
cash discount.  
Delivered prices, both carloads  
and less, quoted on request.



LIGHTEST STRONGEST  
BEST

A. Backus, Jr. & Sons  
DEPT. N.  
DETROIT, MICH

When you  
think of

Baskets

THINK  
OF



## It Will Not Turn Rancid!

Our Packers Oiled Manila is guaranteed. Meats wrapped for refrigeration in St. Regis brand will not be contaminated by this odorless, tasteless paper.

Special oil is used in its manufacture, which is supplied to us on our own formula.

Let us hear from you. Let us send you a generous sample. You will appreciate this superior product.

St. Regis Paper Company

49 Wall Street, New York

## The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715.

Saves

Labor

Trimmings

Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,  
SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance  
of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are  
Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 E. 28th St., Chicago, Ill.

Telephone Calumet 0349

The Man Who  
Knows.



The Man You  
Know.

## To Make Better Sausage You Must Have Better Seasonings!

You all have good meats, but you do not all have good SEASONINGS. Better Seasonings make better Sausage. Our SEASONINGS are the best that can be made. Seeing is believing, trying is convincing. Let us send you a trial order.

H. J. MAYER & SONS CO.

6821-23 S. Ashland Ave.

CHICAGO, ILL.

Makers of the Famous GENUINE H. J. MAYER Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), and Rouladen Delicatessen Seasonings and SPECIAL NEVERFAIL CURING COMPOUND

All our Products are guaranteed to comply with the B. A. I. regulations

When you write the advertiser, mention THE NATIONAL PROVISIONER

*benefit by  
Brecht Quality  
at right prices*

*you will find . . . . .*

*our prices to be no higher  
than asked by other casing  
dealers . . . . our quality  
second to none*

**Brecht Casing Company**

Established 1853

New York

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**MANUFACTURERS**Poultry Foods  
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Beef Crocking  
Calf Skins**CONSOLIDATED BY-PRODUCT CO.**West Philadelphia Stock Yards  
30th and Race Streets

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**MANUFACTURERS**Beef, Sheep and Hog Casings  
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Beef Wensands a Specialty

**IMPORTERS OF**  
High Grade Hog and Sheep  
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you  
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**BUY** or to **SELL****Sausage Casings**please communicate with us.  
Our old established reputation  
guarantees full protection of  
your interests.**WAIXEL & BENSHEIM**

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Established 1874**BECHSTEIN & CO., Inc.****SAUSAGE CASINGS**

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NEW YORK: 50 WATER STREET

Telephone Whitehall 9328

**OPPENHEIMER CASING CO.**New York  
London  
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**SAUSAGE CASINGS**  
CHICAGO, U. S. A.Toronto  
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**S. OPPENHEIMER & CO.****Sausage Casings**Chicago, 2700 Wabash Ave.  
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**CASING IMPORTERS**25 & 24 ST. JOHN'S LANE  
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Correspondence Invited

**The Irish Casing Co.**

Manufacturers, Exporters, Importers

**Sausage Casings**Arbour Hill, Dublin, Ireland  
**Sheep Casings a Specialty****New York Butchers' Supply Co., Inc.**  
**SAUSAGE CASINGS AND  
SUPPLIES**

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Tel. Rhineland 4817

**THE AMERICAN CASING CO.**

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**Sausage Casings and Spices**

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**EARLY & MOOR, Inc.**Exporters  
Importers**SAUSAGE CASINGS** 139 Blackstone St.  
Boston, Mass.*"The Skins You Love to Stuff"***HARRY LEVI & COMPANY**

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HIGH GRADE SAUSAGE CASINGS

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**Direct Importers of Russian, Persian, Chinese Sheep**

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BOSTON, MASS., U. S. A.

**THE DRODEL CO., Inc.**

Import

**Sausage Casings**

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336 Johnson Ave.

Brooklyn, N. Y.

**Sewed Casings Exclusively**

National Specialty Co.

61 E. 32nd St.

F. M. Ward, Pres.

Chicago, Ill.

**Cudahy's Selected Sausage Casings**CAREFULLY  
CLEANED

Hog · Beef · Sheep

UNIFORMLY  
SELECTED

The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.



# HY-GLOSS

MARGARINE CARTONS

## Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National  
Carton Company**  
Joliet, Ill.

For Curing  
and  
Packing  
Meats  
Use

**Clean Crystal Salt**  
Jefferson Island

Over  
99% Pure

Jefferson Island  
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Stocks in Principal Cities

## New Curing Vats

Dozier  
Meat  
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Packing  
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**B. C. SHEAHAN CO.**  
166 W. Jackson Blvd. Chicago

Standard 1500-lb.



**Ham  
Curing  
Casks**

Manufactured by  
**Bott Bros. Mfg. Co.** WARSAW  
ILLINOIS  
Write for Prices and Delivery

## Represents your best quality

True representation of the quality of your product can only be had through the use of the correct package. The leading packers select the KLEEN KUP to represent their best quality sausage meat, because—they know it is the package that gets sales results. The KLEEN KUP will keep your sausage meat fresh and clean and deliver it into the hands of the consumer in the condition that will cause it to be recognized and known as a quality product. Ask for new low price quotations and samples.

# KLEEN KUP

The Package That  
Sells Its Contents

**MonoService Co.**  
NEWARK NEW JERSEY



These Salts Have the Quality of Deep Penetration  
Cures—Fast—Safe



Boned Hams for  
Boiling  
7 days

Brine Bacon  
3 to 5 days

Sausage Meat  
24 to 48 hours

Prague Salt Passes  
B. A. I. Inspection



**GRIFFITH LABORATORIES**

4103 S. La Salle St.

Chicago, Ill.

# REX BRAND

Complies with  
B. A. I. Requirements

*The King of Nitrates*

Write for Prices  
Immediate Deliveries

## Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.

636 California St., San Francisco, Cal.

452 Lexington Ave., New York City

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### CASINGS PRODUCE CO., Inc.

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Tel: Whitehall 7916-7917-7918

*Cleaners and Importers Sheep  
and Hog Casings*

E. E. SCHWITZKE, Pres.

### SAYER & COMPANY, Inc.

Peoria and Fulton Streets

CHICAGO, ILL.

**Sausage Casings and Sausage Room Supplies**

New York London Hamburg Montreal Sydney Christ Church, N. Z.

### THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

### SAUSAGE CASINGS

IMPORTERS

EXPORTERS

### M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large stock of all kinds of casings constantly on hand

Established 1905

12 COENTIES SLIP, NEW YORK

### J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.

### J. BOBSIN & COMPANY

SAUSAGE CASINGS

Cable Address,  
Bobrich

Telephone  
Yards 1117

Cleaners of  
Hog and Beef  
Casings

*Butchers and Packers Supplies*

Factories at Norwich, England; Hamburg, Germany

Importers of  
English and Russian  
Sheep Casings

4511-13 S. Ashland Ave., Chicago, U. S. A.

PHONE GRAMERCY 3445

### Schweisheimer & Fellerman

IMPORTERS and EXPORTERS OF  
SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty  
Ave. A., cor. 20th St., New York, N. Y.

### Los Angeles Casing Co.

714-16-18 Ducommun Street

LOS ANGELES, CALIFORNIA

**Sausage Casings**

### SAUSAGE OR BOLOGNA TRUCK NO. 31

Made of angle steel frame through-out; finished black or galvanized.

Length	Width	Height	Weight
42"	30"	66"	150 lbs.

### MARKET FORGE CO.

EVERETT, MASS.

Making Trucks and Racks Since 1897

Write for our catalog

### Thomson & Taylor Company

Recleaned Whole and Ground

**Spices for Meat Packers**

CHICAGO, ILLINOIS

## THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK  
BUENOS AIRES

CHICAGO  
HAMBURG

LONDON  
WELLINGTON

## "Queering" Himself Is the Architect's Danger

This is what the Architect is likely to do when he fails to give a client who has steam, Ridgway Elevators.

The Smart Architect takes notice when he sees the United States Government get Ridgway Elevators for

West Point Military Academy  
Bureau of Engraving and Printing  
Navy Yards

The Smart Architect takes notice when he sees Ridgway Elevators being installed by

General Electric Co.  
Westinghouse Electric & Mfg. Co.  
Standard Oil Co.

Here is what happened one day a while ago:

A Big Concern came over from Europe and employed an American architect and put up a plant in New England.

The American architect did not put in Ridgway Elevators.

Dear me, no indeed!

Then came the usual interruptions American plant owners are used to and put up with.

The European "went up in the air" when he couldn't get upstairs.

He sent for "Old Hook'er" and we changed the elevators to Ridgway Elevators.

**THEN THEY GOT ANOTHER ARCHITECT**

and built a big new plant and

**EQUIPPED IT WITH RIDGWAY ELEVATORS**

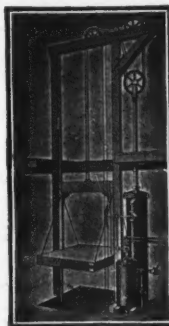
They then equipped their European plants with Ridgway Elevators. So you see Mr. Architect, so you see Mr. Engineer, why we just laugh when you fall to

**"HOOK 'ER TO THE BILER"**

**Craig Ridgway & Son Co.**

Over 3,000 in daily use

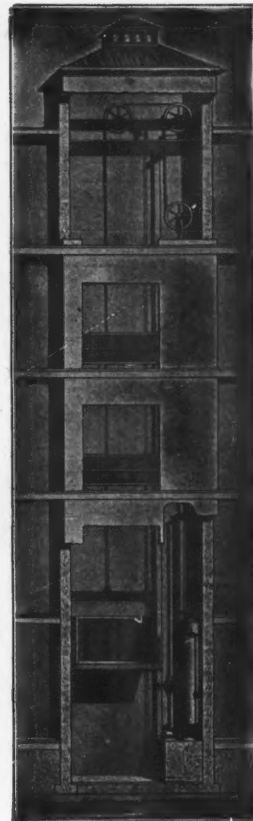
COATESVILLE, PA.



Double Geared



Direct Acting



## Ten Years of Faithful SERVICE

### To The Packing Industry

This well and pump at the Bloomer, Wisc., plant of Armour and Company was the first Layne installation in the Packing Industry.

This Layne Well System was installed in the early part of 1917. Since then 15 more Layne Wells and Pumps have been installed for Armour and Company in their various plants throughout the country. Repeat orders of this kind can only mean one thing—ABSOLUTE SATISFACTION.

The leading packers of the country are all using Layne Well Systems, and they all agree that there is no other method whereby large quantities of water can be produced as economically as by the Layne System.



Let our engineers submit plans and estimates for improving your water supply. This will obligate you in no way. We have Eleven Subsidiary Companies throughout the country. There's one near you.

# Layne & Bowler Manufacturing Company

Houston

MEMPHIS

Los Angeles





## *The* Tub of Strength

Every National Woodenware Tub is made from finest wood and built to render the greatest degree of service. Located, as we are, in the heart of the Minnesota forests, we have at our command the best timber, so necessary to the proper manufacture of quality tubs. In addition, all woods are thoroughly kiln dried to prevent shrinkage and reduce waste. Also—we manufacture pails of various sizes to meet all requirements.

### Write us

your requirements and we shall furnish quotations. Prompt delivery from stocks carried in Hill City, Minn., Chicago, Kansas City, So. Omaha, Fort Worth, Oklahoma City and St. Paul.

**National Woodenware Company**

West 43rd Street and S. Racine Avenue

CHICAGO



# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

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Vol. 76

Chicago and New York, May 21, 1927

No. 21

## How to Sell More Meats in Hot Weather

### Plan to Make "Ready-to-Serve" Meats More Popular During the Fourth of July and Summer Days

*You can sell more meat this summer if you boost "ready-to-serve" meats. How packers and sausage manufacturers can help the retail trade do more hot-weather business is told here. Read and act!*

A movement to popularize the use of "ready-to-serve" meats during the Fourth of July holidays, and on other summer days as well, has been started by the Institute of American Meat Packers.

Window streamers, colored window cards and illustrated leaflets have been prepared by the Institute's Department of Public Relations and Trade and are being offered at actual production costs to member companies for use in building a summer trade in these products—and to put meat in meatless hot weather meals.

In its bulletin to member companies the Institute points out that meat was missing from thousands of picnic meals last summer, because picnic foods must be "ready-to-serve," and the merits of ready-to-serve meats were not widely enough known.

Meat also was missing from thousands of lunches and dinners served in homes on hot days last summer, because the housewives refused to go near their stoves. They wanted foods that were "ready-to-serve," but didn't know about the merits of "ready-to-serve" meats, and eat something else instead.

So it is proposed this season to tell picnickers, tourists and housewives of the infinite variety of "ready-to-serve" meats for the home or the out-door meal during the summer season. Here are some of the attention-attracters which every meat man can use:

#### Window Streamers.

Window streamers, which measure 6 by 24 inches, will be printed and will read as follows:

A TREAT FOR THE FOURTH.  
*Try Ready-to-Serve Meats.*  
Good for Picnics and Lunches  
REAL HOT WEATHER TREATS.

*Try Ready-to-Serve Meats.*  
No Cooking Is Needed

The first will be printed in red and blue ink on white paper, and the second in blue only. The prices will be as follows:

One-Color Streamers:

If the total of all orders reaches 10,000, the price will be \$8.67 per thousand.

If the total of all orders reaches 25,000, the price will be \$6.17 per thousand.

If the total of all orders reaches 50,000, the price will be \$4.92 per thousand.

#### Two-Color Streamers:

If the total of all orders reaches 10,000, the price will be \$12.62 per thousand.

If the total of all orders reaches 25,000, the price will be \$8.12 per thousand.

If the total of all orders reaches 50,000, the price will be \$6.27 per thousand.

#### Attractive Leaflets.

The leaflets, which are envelope size,

consist of four pages, with an attractive illustration on the front cover of a platter of well-known "ready-to-serve" meats in an attractive setting. The text emphasizes the convenience, appetite appeal, nutritive value and economy of the products.

#### An Attractive Leaflet.

The leaflet is entitled "Meats for Summer Days." Space is provided on the fourth page for the imprint of the member ordering the leaflets. The imprint may consist of the company name and address and the company's trade marks for ready-to-serve meats or a general slogan.

If the total of all orders reaches 50,000, the price will be \$9.00 per thousand.

If the total of all orders reaches 100,000, the price will be \$6.00 per thousand.

The placards will contain a larger reproduction of the leaflet illustration in three colors. Their size is 13 by 21 inches.

The placards will be printed on six-ply coated cards. The copy stresses the merits of ready-to-serve meats, stating: "Ready-to-Serve Meats," "Try Some Today," "Always Convenient," "Tasty—Nutritious—Good for Any Meal," "No Cooking Is Needed." The first line on the card will be the member's trade mark or company name abbreviated, such as "Banner" or "Blank's," which will precede the words "Ready-to-Serve Meats." At the bottom of the card the member's company name and address will be printed.

If the total of all orders reaches 25,000, the price will be \$53.00 per thousand.

If the total of all orders reaches 50,000, the price will be \$44.50 per thousand.

In order that all material may be shipped before June 16, it will be necessary for all orders to reach the Institute by May 28.

Prices on all the material described do not include the cost of imprinting, which will be relatively small, or the express or freight charges from Chicago. Samples may be obtained from the Institute of American Meat Packers, 509 S. Wabash

### Blank's Ready-to-Serve Meats

Try Some  
Today



Always  
Convenient

Tasty—Nutritious—  
Good for Any Meal

No Cooking is Needed

Blank Packing Company  
Chicago, Ill.

TELLS ABOUT MEATS FOR SUMMER.

Ave., Chicago, or from the THE NATIONAL PROVISIONER.

#### Chance for Retailers to "Cash In."

Retail dealers who wish to follow up on this campaign should be able to cash in by displaying a variety of the meats prominently, and suggesting them to their customers.

These meats keep well under normal refrigeration and can be sold with a mini-

That "ready-to-serve" meats rank with other meats in healthful qualities.

That there is practically no waste to them, and this adds to their economy.

This campaign is part of a plan by which the Institute, as a result of a suggestion from former President Charles E. Herrick, hopes to popularize the use of meats on certain days—just as the florists and confectioners have popularized Mother's Day for flowers and candy, and just as turkeys have become the piece de resis-

Division VIII, which comprises California, Utah, Arizona, Nevada, Oregon, Washington, and Idaho. The Divisional Committee consists of T. P. Breslin, chairman; C. J. Hooper and B. C. Darnall.

**Denver, June 14.**—The meeting at Denver will be for packers in Division VII, which comprises Colorado, Wyoming, and Montana. G. H. Nuckolls is chairman of the divisional committee. R. M. Shearer of Denver is handling the arrangements for the meeting at the request of Mr. Nuckolls.

**Mason City, June 17.**—The meeting at Mason City will be for packers in Division V, which comprises Minnesota, Iowa, North and South Dakota, and Nebraska. The Divisional Committee consists of Jay C. Hormel, chairman; John W. Rath and William Diesing.

**Knoxville, June 21.**—The meeting at Knoxville will be for packers in Division III, which comprises Kentucky, North and South Carolina, Georgia, Florida, Alabama, Mississippi, Louisiana, and Tennessee. The Divisional Committee consists of Karl M. Zaeh, chairman; E. S. Papy and Henry Neuhoff.

**Baltimore, June 23.**—The meeting at Baltimore will be for packers in Division I, which comprises New England, New York south of Kingston and New Jersey, Pennsylvania east of and including Harrisburg and Williamsport, Delaware, Maryland, District of Columbia, and Virginia. The Divisional Committee consists of J. J. Felin, chairman; F. S. Snyder, A. T. Rohe and Howard R. Smith.

**Cleveland, June 24.**—The meeting at Cleveland will be for packers in Division II, which comprises New York north of and including Kingston; Erie, Pa., and Pennsylvania west of Harrisburg and Williamsport, West Virginia, Ohio, and Michigan. The Divisional Committee consists of George L. Franklin, chairman; James G. Cowrie, S. T. Nash, Elmore M. Schroth and T. E. Tower.

**Chicago, June 28.**—The meeting at Chicago will be for packers in Division IV, which comprises Illinois, Indiana, Missouri, and Wisconsin. F. A. Hunter, chairman of the St. Louis Region, and C. J. Roberts, chairman of the Illinois Region, are co-operating in arrangements for this meeting.

#### MORE RADIO MEAT TALKS.

Radio talks prepared by John C. Cutting, secretary of the Meat Council of Chicago, will be broadcast during the week of May 23 on the following schedule:

Station WMAQ, Chicago, Monday and Thursday at 9:50 A. M.

May 23, One-Piece Dishes for Modish Appetites.

May 26, Veal Birds Sing a Song of Health.

Station WJZ, New York City, Thursday afternoon.

May 26, One-Piece Dishes for Modish Appetites.

Station WHK, Cleveland, Thursday and Saturday.

May 24, One-Piece Dishes for Modish Appetites.

May 28, Veal Birds Sing a Song of Health.

Station WHAD, Milwaukee, Saturday.

May 28, Veal Birds Sing a Song of Health.

## Real Hot Weather Treats

## "Ready-to-Serve" Meats

*No Cooking is Needed!*

## A Treat for the Fourth!

## Use "Ready-to-Serve" Meats

*Good for Picnics and Lunches!*

TWO WINDOW STREAMERS FOR HOT WEATHER MEAT CAMPAIGN.

mum of handling. Since the meats go on the consumer's table just as they leave the store, they should be kept clean and attractive looking.

Dealers should tell their customers this:

That "ready-to-serve" meats are all ready to go on the table, which makes them excellent for meals which must be prepared in a hurry, or for use on hot days when cooking over the kitchen stove is uncomfortable.

#### PACKERS' JUNE MEETINGS.

Packers' divisional meetings during June will be held according to the following schedule:

**Dallas, June 6.**—The meeting at Dallas will be for packers in Division VI, which comprises Arkansas, Oklahoma, Kansas,

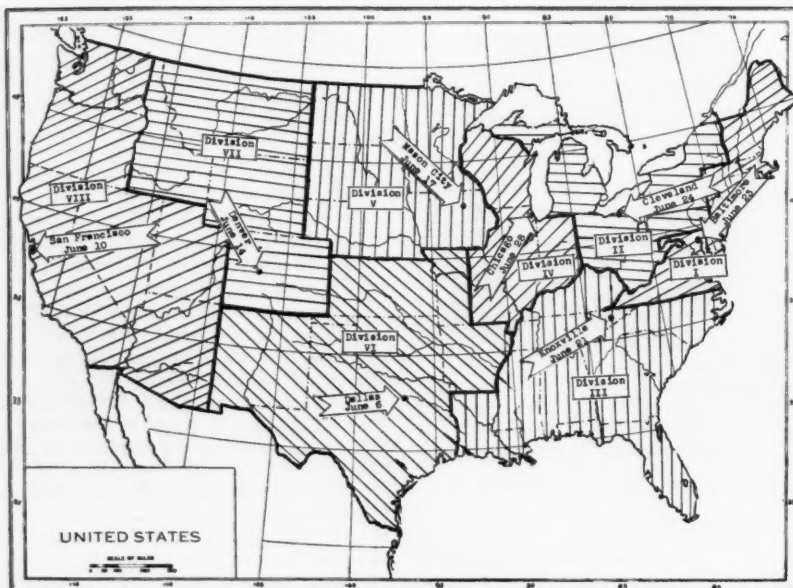
tance for the Thanksgiving dinner.

Efforts also will be made to popularize the use of "ready-to-serve" meats on Memorial Day in 1928 and thereafter, and to make the use of hams at Easter more widespread.

All this stimulates meat consumption and helps everybody from the producer to the retailer, while giving the consumer a wider variety of food selection at a saving in cost.

Missouri west of and including Springfield and Sedalia, Tex., and New Mexico. The Divisional Committee consists of R. T. Keefe, chairman; H. S. Bicket and R. E. Paine.

**San Francisco, June 10.**—The meeting at San Francisco will be for packers in



WHERE JUNE PACKERS' MEETINGS ARE TO BE HELD.

## Meat Trade Around the World

### Modern Packing Plant Being Built In Peru Under 25-Year Concession Granted by Peruvian Government

#### VIII — Frigorifico Nacional S. A., Ltda., Callao, Peru

**EDITOR'S NOTE.**—This is the eighth of a series of articles which will appear from time to time in THE NATIONAL PROVISIONER describing the meat industry in various parts of the world.

The first told of a meat plant in Berlin; the second of the modern meat packing enterprise at Batavia, Java; the third of the meat supplies of Mongolia; the fourth of the modern meat packing plant of the U. S. Government on the Isthmus of Panama; the fifth of the casings industry in Mongolia; the sixth of a modern packing plant in Colombia, S. A.; and the seventh of an up-to-date bacon factory on the Baltic Sea.

Here the reader is again taken to the west coast of South America, where a modern packing plant is being built in Peru under the terms of a 25-year concession granted by the Peruvian government.

An interesting concession granted by the government of Peru in South America is back of the new, modern meat packing plant being erected in Callao, the seaport of Lima. The concession was obtained by Frederick H. Walton, an old-time Chicago packinghouse man, who for a number of years has been active in South American packinghouse circles.

This concession grants exclusive permission to build and operate a model slaughterhouse and refrigerating plant to supply meat to the following Peruvian cities: Lima the capital, Callao, La Punta, Bellavista, San Miguel, Magdalena del

Mar, Magdalena Vieja, Miraflores, Barranco and Chorrillos.

#### Company Has Big Capitalization.

A national limited liability company has been formed, with a capital of \$1,600,000, called the "Frigorifico Nacional Sociedad Anonima Limitada." Mr. Walton transferred his rights under the concession to the company, and is managing director.

The terms of the concession are as follows:

The company is to construct in Callao, with its own capital and on a 60-acre site which it has already purchased, a model slaughterhouse and refrigeration plant with complete equipment along the lines of similar plants in the United States and Europe, including steam incinerators.

A capacity of 400 cattle, 200 hogs and 800 sheep daily is to be provided, such capacity to be increased as consumption demands. The refrigerating plant is to have a capacity sufficient to carry three times the daily kill, and must be increased as consumption demands. At the start the capacity of the coolers will be 1,200 cattle, 600 hogs and 2,400 sheep. Space is also

to be provided to handle fish, vegetables, butter, cheese, poultry, eggs, etc.

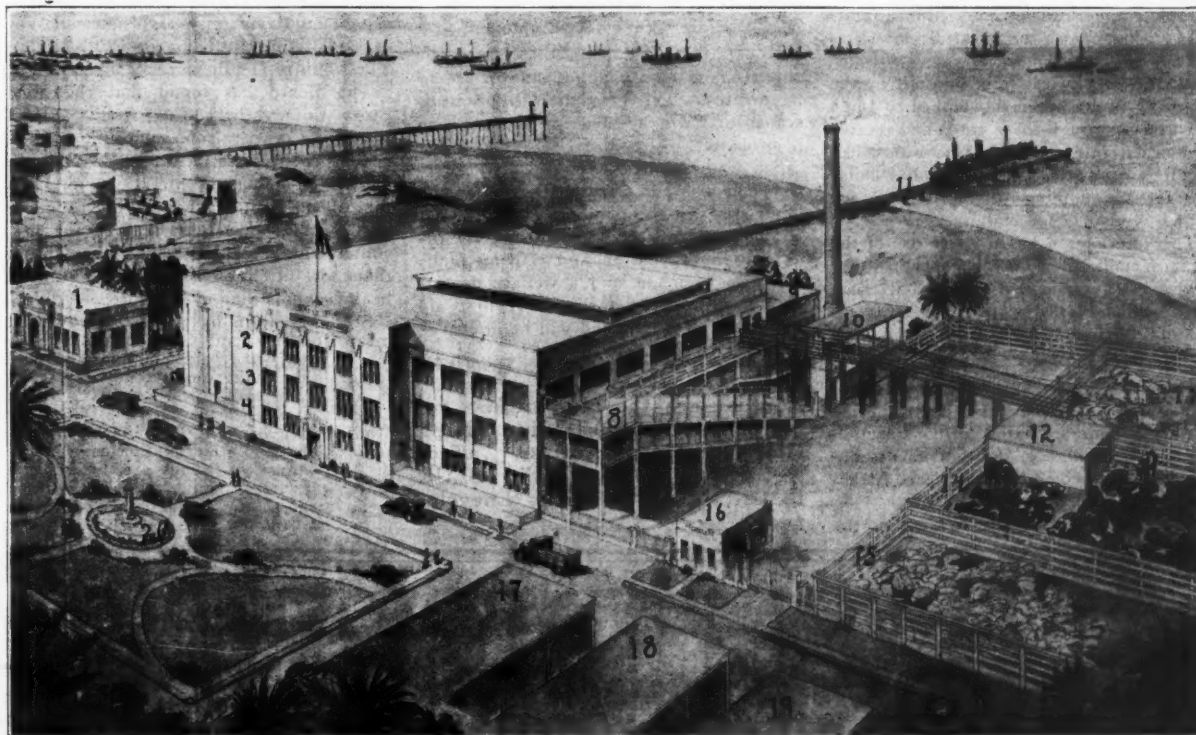
As the plant is situated on the shore in Callao harbor, the port for the capital city of Lima, 7½ miles distant, the company is also building its own wharf in front of its plant, at which steamers may load and unload.

#### Property Goes to Government.

In return for assuming these obligations, the government has granted the company the exclusive right to operate its plant for 25 years. At the expiration of that time the ground, wharf and plant are to be turned over to the government in first class working condition, without any compensation.

Two years before the expiration of this concession the government may appoint a board to inspect the plant. Any machinery that may be condemned by this board as having outlived its usefulness must be replaced at the company's expense.

The company is permitted to charge \$2.80 in U. S. gold per head for killing cattle for outside account, also retaining the blood, horns, hoofs, all guts and gut



MODERN MEAT PACKING PLANT IN PERU TO BE AS EFFICIENT AS ANY IN AMERICA.

This shows the plant of the Frigorifico Nacional, S. A., Ltda., located at Callao, Peru.

No. 1 in the picture shows the executive office; Nos. 2, 3 and 4, the three cold storage sections of the plant; Nos. 5, 6 and 7, the killing floors, cutting and curing departments, etc.; No. 8, the inclined runways up which the livestock is driven to the killing floors; No. 9, the power house; No. 10, the by-products department; No. 11, the private wharf constructed by the company where ocean liners may load and unload; No. 12, a cattle shed; No. 13, hog pens; No. 14, cattle pens; No. 15, sheep pens; No. 16, veterinarian's office; Nos. 17, 18 and 19, sheds and garages; No. 20, landscaped effect in front of the plant.



fat and the hide off the head. The balance of the offal is turned over to the owner of the cattle. The company may, however, slaughter cattle on its own account.

Hogs killed on outside account are charged for at the rate of \$2.00 in U. S. gold per head, retaining the blood, guts and gut fat. The balance of the carcass and offal goes to the owner. The company has the privilege of killing its own hogs and making lard, hams, bacon, sausage and other pork products.

For killing sheep for others, the company is permitted to charge 32c in U. S. gold per head, and is allowed to keep the blood, four feet, guts and gut fat. The balance of the by-products goes to the owner. Here again, however, the company is allowed to slaughter sheep for itself.

#### Must Hold Meats 48 Hours.

The company must store all fresh-killed meat for 48 hours free of charge. Any meat not removed by the owner at the end of that time, however, pays a charge of 2c per kilo for each 24 hours or fraction in the cooler. The company delivers all meat killed for outsiders to the markets, and is paid by the buyer for this service.

The company has the exclusive right to operate the slaughterhouse and refrigeration plant to supply meat to the 10 cities mentioned previously. Consequently neither the government nor the municipalities may grant concessions for the installation or operation of any similar or competing plant in this territory during the 25-year life of the concession.

The company is also installing four complete American refrigerated meat markets equipped with the latest display cases for the sale of its meat.

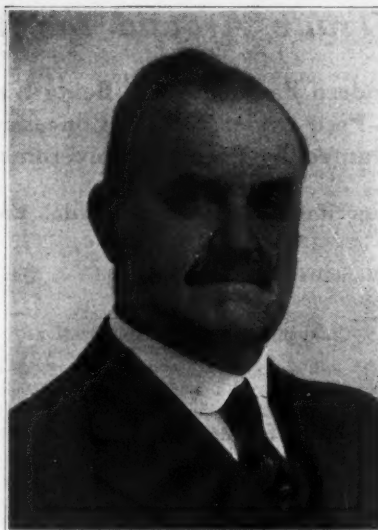
A large stockyards is being built by the company, and all animals shipped to Lima must pass through these yards and receive a veterinarian's inspection before they can be offered for sale. A cattle exhibit building for the holding of yearly livestock shows is also being built.

The veterinarian has the free use of the steam incinerators to destroy meat of poor quality or condemned food, but such refuse becomes the property of the company to pay for the cost of the steam used.

#### Lift Duty on Construction Material.

The government has agreed to introduce a bill into Congress exempting from the payment of import duties all construction material, machinery or equipment imported by the company for the construction and completion of its plant.

During the life of the concession the



F. H. T. WALTON  
American Packinghouse Veteran Who is  
Building Plant in Peru.

company is exempted from the payment of all municipal taxes, present or future. As soon as the plant is completed and ready for operation the government will take the necessary steps toward closing down the present or existing slaughterhouses in the territory.

The government has appointed Dr. Alfredo Tovar as veterinarian at the plant. Dr. Tovar was educated in the United States, and worked for three years in Chicago with the U. S. Bureau of Animal Industry.

#### Welfare Work for Employees.

Houses for workmen, a school for their children and also a police station are to be erected. The grounds will be landscaped and will be made as attractive as possible.

Sea water will be used for fire protection and also for cleaning the floors and other parts of the plant.

The necessary arrangements for the organization of pension and retiring funds will also be made, and a welfare department will also be formed. A first aid room will be set up, and will be in charge of a resident doctor.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

#### WINS MEAT STORY CONTEST.

A complete list of winners in the Fourth National Meat Story Contest which just came to a close in high schools of the United States, was announced this week by the National Live Stock and Meat Board. More than 13,500 girls competed. Award of prizes involves the distribution of approximately \$2,500 in university scholarships and cash in every state in the Union.

A story submitted by Miss Rose Schmidt of Moorestown, N. J., on the subject of "The Meat Parade" was selected as the best in the entire United States, thus winning a university scholarship and \$150.00 in cash as national champion.

The champions in the four districts into which the United States was divided were Rose Schmidt, Moorestown, N. J., eastern district; Pearl Millsap, Epworth, Ga., southern district; Dorothy Drake, Yakima, Wash., western district, and Emma May Yeo, Maryville, Mo., central district.

The award for district champions is a university scholarship and \$50 in cash. Nine other prizes ranging from \$50 down to \$10 are awarded as district prizes in each district. The best story in each state not winning a district prize will receive a state prize. There are other awards for the best meat recipes accompanying the stories.

Dr. P. Mabel Nelson, head of the food and nutrition department, Iowa State College, was chairman of the committee which judged the stories. Other members were Miss Genevieve A. Callahan, associate editor, Better Homes and Gardens; Miss Alice M. Child, assistant professor of home economics, University of Minnesota; and Mrs. Caroline B. King, woman's editor, The Country Gentleman.

The Board has found that the Meat Story Contest is getting results. It is furthering practical meat education. High school teachers are looking upon this contest as an annual event. Cooperation in the fourth contest showed one hundred per cent increase over that of the first contest three years ago. This was proof that more attention is being paid to meat in the schools than ever before.

Stories sent in by the girls show that meat now is being studied thoroughly. The students are being familiarized with factors that make quality, how to select meat, how to cook it, how to make use of all cuts, etc. In learning these things the students are brought in contact with the retailer, the wholesaler and other branches of the industry. They are gaining a better knowledge of the steps necessary to bring meat to the table. This education is of a thoroughly practical nature.

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## How Can Packer Profit?

Hogs have at last reached a price  
level at which packers should have  
little difficulty in marketing the prod-  
uct at a profit.

A good deal has been said of the  
desirability of a \$10 top on hogs.  
This means an average price below  
\$10. It is believed that these prices  
are nearer a level at which product  
demand is stimulated.

For many months hogs have  
brought a high price at the central  
markets. The price was higher than  
need be if packers had not bid against  
each other so sharply.

While supplies were limited and  
prices necessarily somewhat higher,  
there seemed little reason for bidding  
up hogs and storing the bulk of prod-  
uct in the curing cellar, there to be  
held indefinitely, accumulating a  
carrying charge and—as it has hap-  
pened—resulting in inventory losses.

The packer who bought only the  
hogs for which he saw an early outlet  
is perhaps in a much better situation  
on a declining market than the pack-  
er who bought hogs according to the  
killing capacity of his plant, or to  
take care of his fresh pork trade.  
There is an early limit to the extent  
a packer can go to supply his trade  
for loins and green hams.

It should not be difficult to operate  
on a profitable merchandising basis  
with reasonable hoof prices, especially  
when there is no surplus of hogs. *If  
packers fail to make a profit on the  
lower-priced hogs* it is either because  
numbers are so limited that volume is  
insufficient for profit, or else they are  
poor merchandisers.

The present is a day of advertising  
and salesmanship. Meat and bread—  
which are believed to form the basis  
of almost everyone's meal—must now  
be advertised and sold by clever sales-  
men.

The meat retailer who said that he  
never ate meat, and so knew nothing  
about it, is a poor salesman for the  
industry. The day is past when just  
anyone can sell meat.

There is much competition from all  
kinds of foods for the consumer's  
dollar. The meat salesman must  
work hard or he will not get his share  
of it.

The packer exercises every care in  
the slaughter of animals and the pre-  
paration of meat for the consumer. *If  
he exercised equal care in his sales  
methods*, and in the choice of his sales-  
men, he would have less about which  
to complain.

Good merchandising practices and  
A-1 salesmen are pretty certain to  
make money for the packing industry.  
Every packer should look to this, and  
pay less attention to what his com-  
petitor is doing. If his product is  
right, and his sales methods are right,  
there is no place for loss.

The packer's market is not a po-  
tential one, it is an actual one. The  
demand is there. Good practices will  
satisfy it, and put money in the pack-  
er's pocket.

## What Do You Get Out of It?

There are two kinds of experiences—  
your own and the experience of others.  
While it may be true that the experience  
you gain personally is the more valuable,  
few will deny it is also more expensive.

This explains why the progressive busi-  
ness man is ever alert to learn of the  
experiences of other business men, and  
to take practical advantage of the informa-  
tion it has cost others time, effort and ex-  
pense to gain.

There are two ways to learn of the ex-  
perience of others—through personal con-  
tact and by reading your business paper.  
The business paper seeks out the experi-  
ences of the men and the businesses in  
the industry his paper represents and pub-  
lishes this information for the benefit of  
his subscribers and the industry generally.

Having done this, his duty is fulfilled.  
It is up to the readers to take advantage  
of the information given. The benefits  
any subscriber to a business paper receives  
for the money he pays for it are directly  
dependent on the promptness and thor-  
oughness with which he reads and studies  
its contents and takes advantage of them  
in a practical and concrete way.

Unfortunately, there is no way in which  
the information contained in any maga-  
zine can be absorbed other than by the  
process of reading. Unread—or still  
worse, unopened—copies of trade publi-  
cations may be useful for decorative pur-  
poses and office scenery. But they are of  
no value in aiding the subscriber to learn  
of the experiences of others in his indus-  
try, or to gain facts and information that  
will enable him to operate his business  
more efficiently and maintain it on a level  
with the other businesses with which he  
must compete for patronage.

In every issue of a business paper there  
are facts, ideas and information worth  
considerably more—when used—than the  
cost of a year's subscription.

Nor are all the good things contained  
in the editorial pages. New machines,  
methods and supplies, designed to de-  
crease costs or increase efficiency, an-  
nounced to the industry in advertising  
space, are news in its most practical form.  
Such news is timely, in many instances,  
because those who learn of it first are  
those who profit most from it.

Read your business paper. There is no  
aid to modern business that can compare  
with it as a source of timely, practical  
and worth-while information.

# PRACTICAL POINTS FOR THE TRADE

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## Dry Rendered Cracklings

A rendering company that has just adopted the dry rendering process wants to know the outlet for cracklings made from inedible product. They write as follows regarding this:

Editor The National Provisioner:

We have been studying the various methods of dry rendering and have installed what we believe to be the best system.

We get very nice cracklings, but have not developed an outlet for them. What is the most profitable use to be made of cracklings from inedible product, aside from disposing of them in the open market for whatever they will bring?

Would it pay to manufacture chicken feed?

The inquirer wants to know the most profitable use to make of cracklings resulting from the dry rendering process, aside from disposing of them on the open market.

There are a number of ways to dispose of cracklings. They can be made into a poultry feed, sold direct to large mixing houses, or bagged and sold to farmers at a nominal price per pound.

**Poultry Feed.**—In the manufacture of chicken feed, the proportion of the materials varies with the formula of the manufacturer and with prevailing market prices. A very satisfactory formula has been composed of 20 per cent cracklings, 20 per cent raw bone, and 60 per cent of some ingredient of a lower food value.

The mixture should be put through a screen with a mesh of about 20, the largest particles passing through an 8 mesh, so the product won't be too fine.

When poultry or stock feed is sold direct to the consumer it is necessary to have the product licensed according to the regulations of the state in which the product is sold. Usually official tags showing the analysis of the feed are required, and the mixture must conform to the definitions adopted by the Association of Feed Control Chemists. This organization governs the sale of all feed products in the United States.

The average cracklings as produced in the dry melting process and marketed for poultry feed should analyze about 50 per cent protein, 20 per cent bone phosphate of lime, 6 per cent fat and not over 2 or 3 per cent crude fiber.

In licensing these products in the different states it is necessary to guarantee that each and every bag will analyze according to the license which is taken out for the product.

**Animal Feed.**—Another way of disposing of these cracklings would be to put in an inexpensive grinder and grind them. They can then be put in bags, a trade mark and analysis registered with the state agricultural department, and the ground cracklings sold direct to feed jobbers or to actual feeders.

The inquirer could obtain from his state agricultural department a list of the wholesale feed merchants in the state, and by getting in touch with them be able to sell his output to two or three feeders or mixers, instead of having a great many customers.

There are some handicaps in the effort to put out a mixed chicken feed. In most sections a great deal of buttermilk is used in the mixing of chicken feeds, and this is done either by the farmer himself or at the central feed plants where this material is brought in in large quantities and mixed with several other items, including meat scrap, and is taken away by the farmer.

Some renderers have had most satisfactory results by grinding their cracklings, putting them in 100 lb. bags and letting it be known among the farmers that if they want to come and get them they can have them at 5c a pound.

About the only other outlet for cracklings is to large mixing plants making hog feed, and to plants manufacturing dog biscuits.

## Salt in Bockwurst

A sausage maker wants to make Bockwurst but does not know whether or not he should use salt. He says:

Editor The National Provisioner:

In your issue of March 5, 1927, your formula for Bockwurst does not mention the amount or use of salt.

Should salt be used? If so how much?

If salt is used in this formula it should be in limited quantity only. About 1½ lbs. of salt to 100 lbs. of fresh meat is sufficient.

Some manufacturers include some lightly salted beef trimmings in the formula, and the salt in these is all that is necessary to make a first class product.

## Tallows and Greases

How about your tallows and greases?

Are you turning out the maximum quantity of high grade material, or is too large a proportion going into lower grades? The difference between high grade and lower grade tallows and greases is sometimes due to carelessness or ignorance.

Directions for making white or brown greases, oleo oil, tank oil, mutton oil, etc., have been prepared by THE NATIONAL PROVISIONER. They are reprinted in handy leaflet form, and may be had by subscribers by sending in the coupon below, together with a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on Tallows and Greases.

Name .....

Street .....

City .....

Enclosed find 2 cent stamp.

## Don't Buy Bruised Cattle

A Western cattle buyer reports bad condition on some cattle he bought and shipped to a Southern packer, and wants to know what the trouble was. He says:

Editor The National Provisioner:

I bought a string of cattle some time ago which were bruised very badly, and I am unable to account for the trouble.

These cattle were western hard grass fat heifers and were bought on a Missouri River stockyard. The next day they were shipped to a Southern packer about 500 miles away. He wanted to kill them immediately on arrival.

When he started to kill these heifers he found them bruised badly through the rounds and loins, and stopped killing and put half of them on feed. Every one of these cattle were in this condition with one exception.

He fed the cattle for 60 days, mostly on cottonseed products, and when he killed them they still showed very bad bruises and a watery green.

Is the watery green color from the cottonseed products?

Needless to say this beef all had to be sold at a big discount and a heavy loss.

The cattle were very wild, all of one brand, and had no horns.

Can you tell me how these cattle could have been bruised on the rounds and loins?

The subscriber complains of badly bruised Western cattle bought on a central market and shipped to a packer about 500 miles away. He wants to know what caused this condition.

The cattle bought in this case were probably thin blooded range heifers on the "cowy" order. This is the class of cattle that suffers most by gate and chute bruises in their trips about the country and through the stockyards.

It would take the best part of a year for a drove of cattle of this kind to recover from the abuse of sorting on the range, again at the shipping station, then at the stock yards, and handling perhaps twice more in connection with their 500 mile journey.

The green and watery condition of the meat complained of was due to the bruises, which had been covered up by new flesh. Such a condition is known in the trade as "pin cushions," and experienced inspection at the time the animals are purchased should indicate the condition.

Less loss is suffered in cattle re-shipped a long distance if only natives are bought, especially if they are for immediate slaughter.

Such bullocks cost more in the beginning, but are generally regarded as more economical in the long run, as there is less killing loss. They are tame and easily handled, and usually are free of bruises if given only ordinary care.

**EDITOR'S NOTE.**—A great deal of work has been done by the Committee on Livestock Losses of the Institute of American Meat Packers to overcome just such trouble as that complained of by this subscriber. Marked improvement has been shown as the result of this committee's activities in conjunction with the work of the Western Weighing and Inspection Bureau.

It is very difficult, however, to effectively reach those handling and sorting cattle on the ranges, and thus overcome deep-seated bruises and losses resulting therefrom.

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.



## Long Lunch Sausage

A Western sausagemaker wants to make Long Lunch Sausage. He says such a product is sold extensively in his section, and he would like to put this product on the market. He says:

Editor The National Provisioner:

Can you tell us how to make a product known as Long Lunch Sausage? A lot of it is shipped in here and sold, and we would like our share of this business.

Any help you can give us will be greatly appreciated.

Meats:

62 lbs. plate beef trimmings

28 lbs. beef cheek meat

10 lbs. pork jowl fat or beef tallow

½ pint cured beef blood

Seasoning:

3 lbs. salt

6 oz. sugar

2 oz. nitrate of soda

8 oz. white pepper

1 oz. garlic

1 oz. ground bay leaves

Grind beef trimmings and beef cheeks through ⅛ inch plate of grinder. Then put ground beef and pork jowl fat through one quarter inch plate on grinder. Put in mixer, adding cured beef blood and seasoning, and mix thoroughly. Put in pans and place in cooler at 36 to 38 degs. for 48 hours.

Stuff in beef middles. After stuffing put sausage in cooler for 48 hours, temperature 36 to 38 degs.

Cut a piece from each lot to be sure the meat is cured through before putting in smokehouse. Then take it out of cooler and allow to warm up an hour before putting in smokehouse.

Put in smokehouse and smoke overnight or for 12 hours at a temperature of 80 to 120 degs. F. Raise temp. to 160 degs. for next 3 or 4 hours, or until internal temperature reaches 140 degs. to finish smoke.

Take out of smokehouse, put under sprinkler, and sprinkle with hot water for five minutes and then with cold water.

## Canned Corned Beef

A foreign subscriber asks for some information on the making of canned corned beef. He says:

Editor The National Provisioner:

Will you kindly give us information on the following points in the making of canned corned beef:

1. What is the strength of pickle for standard type canned corn beef?

2. What fat and percentage of fat is used in this product?

3. If fat is added, how and when is it added?

4. If any substance is used to change yellow fat into white fat, what substance is it and what is the method of using it?

5. Is there any method or machine which will insure that the tops of contents all come out smooth and uniform?

This subscriber is interested in making canned corned beef and asks for certain information regarding its preparation.

The strength of pickle for a good standard type of corned beef is 80 degs.

The percentage of fat in the finished product should be very small, not over 3 per cent. No fat is added to the meats.

Following information is given by a packer who has had excellent success with his canned corned beef:

For making fancy brand corned beef, use

60 per cent cured beef trimmings

40 per cent cured beef chucks.

A second brand is made of

75 per cent cured beef trimmings

25 per cent cured beef chucks.

The beef chucks and trimmings should be trimmed of surplus fat on the trimming floor, at the same time removing all connecting tissues, skin and gristle.

**Curing.**—All beef should be in a strictly fresh condition when placed in cure. A 4-day force cure is used by some packers. This force cure is made in a temperature of 45 to 55 degs. To 80 degree plain pickle, add 2 lbs. of nitrate and ½ lb. of sugar to each 100 lbs. of meat. Overhaul every 8 hours. Cured in 4 days.

This same formula can be used in 36 to 38 deg. temperature, overhauling every 8 hours, and raising the cured age to 8 to 10 days.

The regular cure for corned beef is made in 36 to 38 deg. temperature. To 80 deg. plain pickle add ½ lb. nitrate per 100 lbs. of meat. Overhaul in 3, 10, and 18 days. Cured in 25 days.

**Cooking.**—Cook 20 to 25 minutes, skimming cooking kettle for grease. The meat is then forked from the kettle to the table and again trimmed for surplus fat.

**Chopping.**—Put through cutter, cutting into pieces 1 in. to 1½ in. square.

**Packing.**—Pack through stuffing machine into cans as follows:

No. 1's:—Top 2 7/16 x 3 3/16, bottom, 3 x 2, height, 3½, 12 oz. meat net.

No. 2's:—Top 2 11/16 x 4 7/16, bottom 2 5/16 x 4½, height 4½, 24 oz. meat net.

No. 6's:—Top 4½ x 5 5/16, bottom 4 15/16 x 3½, height 8½, 6 lbs. meat net.

Cap by hand.

**Vacuum.**—Put through vacuum pot 21 in. vacuum.

**Process in retort.**—1's, 2 hours, 235 degs. temperature; 2's, 2½ hours, 235 degs. temperature; 6's, 5½ hours, 230 degs. temperature.

Cool in retort by spraying.

When ready for shipment, pack as follows: 1's, 2 dozen; 2's, 1 dozen and 2 dozen; 6's, 1 dozen.

## Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Full directions and practical hints on buying and testing sheep, hog and beef casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name .....

Street .....

City .....

Enclosed find 2-cent stamp.

## Operating Pointers

For the Superintendent, the Engineer  
and the Master Mechanic

### Value of Recording Instruments.

By W. F. Schaphorst, M. E.

Recording instruments are to be had for almost every purpose these days—for making graphical records of steam pressures, air pressures and other pressures, temperatures of anything under the sun, vacuum, speeds, water levels, etc.

Even the night watchman's movements are commonly recorded on paper in a similar manner, to keep him from going to sleep while on duty. We are all more or less familiar with the CO<sub>2</sub> recorder. And so it goes all the way down the line.

In the packing plant these instruments are or should be used in the coolers, smoke house, sausage and cooking rooms, lard room and many other places, as well as in the steam and water operations. In fact, no industry needs recording instruments more than the packinghouse.

There is no question but that these records are of great value to the engineer, superintendent and owner. The superintendent or executive can have all of the various gauges placed before his eyes over his desk, and thus he can keep in touch with every branch of his plant at all times.

If something went wrong the week before at a certain time he can refer back to the records made at that time and perhaps deduce cause for the error or accident.

Thus recently there was a disastrous boiler explosion, in the South and it is "presumed" that the pressure ran too high. Nobody lives to tell about it. If the boiler plant had been provided with recording instruments there would be little question about the cause.

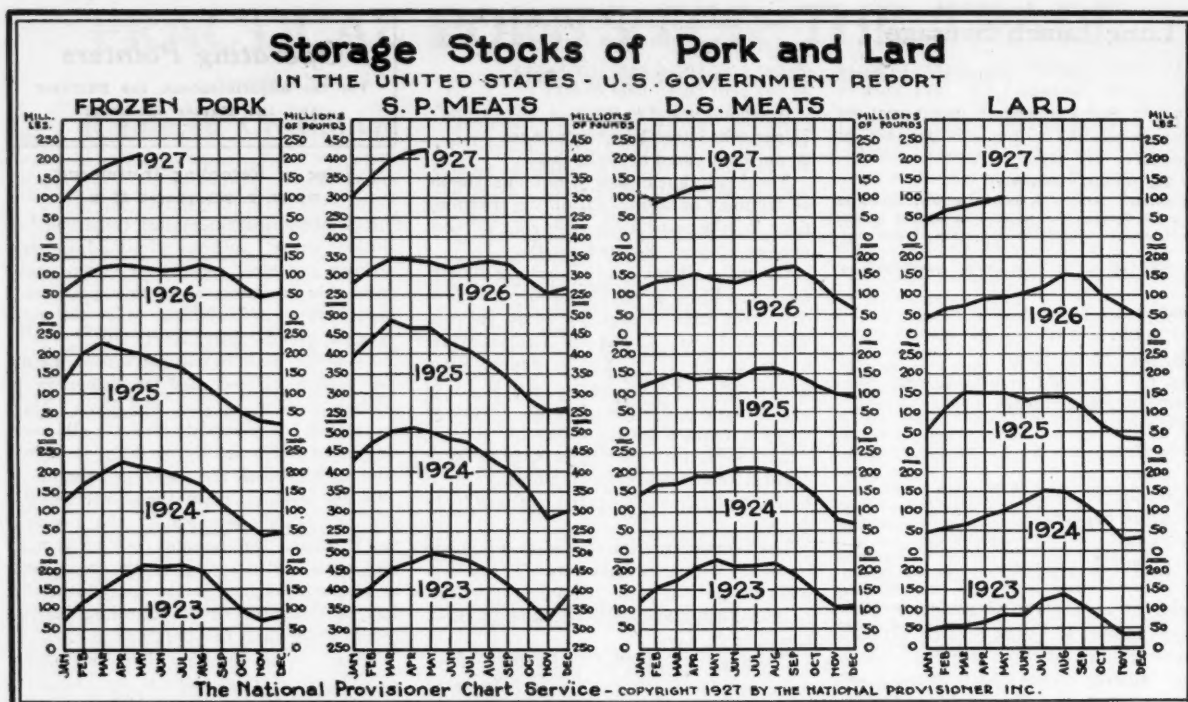
### Recorder Solved This Problem.

I was considerably interested not long ago in a record of the amount of power that was transmitted through a belt. A recorder gave the power that was being transmitted through the drive. The belt was slipping, however, and was not carrying as much power as was desired, so the superintendent decided that he would try covering the pulleys with canvas. He did so, and the recorder immediately showed a "hump" at the point where the covering was applied, and from that time on there was no more slipping, and full power was transmitted.

A little rough figuring proved to my own satisfaction that the belt had been slipping about 5 per cent. The covering reduced the slip to 2 per cent, which doubtless is due to the natural creep always to be found in a belt and which cannot be avoided. Hence the pulley covering caused a clear gain of 3 per cent of power without adding one whit to the load on the engine. Besides, it is quite possible that the belt will last longer now that the slip is reduced 3 per cent.

Friction is the thing that wears out belts, and the principal friction in a belt is that due to slip. On the other hand, it is better to avoid slip with out the use of covering if possible. I am opposed to coverings. A first-class high-friction belt should have been used. Coverings should be used only as a last resort.

Having never seen a record of this kind before, showing so clearly the benefits accruing from the stopping of belt slip, the writer thought it worthy of mention. It certainly should interest all engineers and belt operators.



This chart in THE NATIONAL PROVISIONER MARKET CHART SERVICE shows the trends of stocks of meats and lard on hand in the United States on the first of each month of 1927, compared with the trends of the four years previous.

Eastern demand has been the weak link in the chain on fresh pork cuts. The usual consumption was not in evidence, and prices were below a parity with those of the Middle West. Not since 1923 have frozen pork stocks shown an increase from April 1 to May 1, as was the case this year.

S. P. meat stocks showed an increase, much as in 1923, as compared with declines in 1926, 1925 and 1924. The increase was due in large measure to the slow foreign demand and lack of buying on account of the change in regulations on shipments of boraxed meats to England. Domestic demand was below normal.

Stocks of D. S. bellies are considerably below normal, but buying was mainly to supply the needs of large packers for their Southern branch houses, which trade, of course, has been affected by the severe floods in that part of the country. Light hog runs appear to be a sustaining factor, and large producers are compelled to go on the outside for product to supply their full requirements.

A substantial increase was shown in lard stocks in spite of light hog runs compared with former years. However, there was very little fluctuation in the market trend, due to the fact that prices were well discounted and consignments were fairly liberal, meeting with good demand at Continental ports at about steady prices.

#### STOCKS IN COLD STORAGE.

The figures on which the chart on storage stocks on this page is based are as follows, in pounds:

1923.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	22,728,000	377,107,000	121,126,000	48,808,000
Feb. ...	120,196,000	412,806,000	155,922,000	56,286,000
Mar. ...	154,377,000	451,279,000	178,024,000	59,101,000
Apr. ...	189,115,000	469,130,000	206,429,000	60,743,000
May ...	213,224,000	499,119,000	227,728,000	85,251,000
June ...	210,645,000	488,673,000	214,455,000	84,530,000
July ...	217,074,000	473,569,000	217,862,000	123,896,000
Aug. ...	185,002,000	449,441,000	221,716,000	143,578,000
Sept. ...	148,753,000	413,798,000	191,711,000	115,860,000
Oct. ...	98,715,000	367,374,000	146,974,000	72,608,000
Nov. ...	71,640,000	325,456,000	108,850,000	35,225,000
Dec. ...	82,068,000	354,604,000	110,824,000	35,317,000

1924.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	126,783,000	432,726,000	147,487,000	49,822,000
Feb. ...	165,822,000	408,373,000	168,141,000	56,161,000
Mar. ...	199,428,000	500,358,000	168,145,000	68,557,000
Apr. ...	227,284,000	512,190,000	192,934,000	85,722,000
May ...	215,767,000	500,683,000	191,882,000	102,317,000
June ...	201,728,000	483,372,000	206,000,000	127,949,000
July ...	186,566,000	473,914,000	212,158,000	152,529,000
Aug. ...	164,461,000	443,785,000	202,092,000	159,248,000
Sept. ...	121,816,000	408,928,000	180,127,000	124,676,000
Oct. ...	77,986,000	351,485,000	135,702,000	83,198,000
Nov. ...	42,857,000	285,516,000	81,606,000	31,706,000
Dec. ...	48,656,000	300,246,000	76,990,000	35,042,000

1925.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	128,585,000	396,414,000	117,982,000	60,243,000
Feb. ...	200,283,000	443,352,000	136,478,000	112,607,000
Mar. ...	232,131,000	484,349,000	150,679,000	152,485,000
Apr. ...	218,715,000	466,028,000	142,080,000	150,064,000
May ...	201,246,000	467,385,000	145,548,000	151,499,000
June ...	180,645,000	425,481,000	142,292,000	135,206,000
July ...	168,527,000	407,610,000	162,618,000	145,919,000
Aug. ...	181,935,000	373,227,000	164,374,000	145,924,000
Sept. ...	93,078,000	338,156,000	152,555,000	114,724,000
Oct. ...	54,455,000	284,562,000	128,288,000	71,538,000
Nov. ...	30,174,000	255,584,000	106,204,000	36,040,000
Dec. ...	26,965,000	280,641,000	96,965,000	33,311,000

#### 1926.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	57,990,000	294,642,000	119,617,000	42,478,000
Feb. ...	98,311,000	319,726,000	138,005,000	64,187,000
Mar. ...	120,115,000	345,061,000	144,071,000	76,145,000
Apr. ...	129,259,000	346,049,000	151,286,000	93,108,000
May ...	124,589,000	338,905,000	140,324,000	88,385,000
June ...	117,366,000	320,306,000	136,601,000	106,824,000
July ...	120,707,000	334,305,000	148,164,000	120,537,000
Aug. ...	133,104,000	340,687,000	168,882,000	133,572,000
Sept. ...	119,994,000	330,326,000	172,766,000	151,283,000
Oct. ...	77,673,000	293,106,000	143,672,000	105,558,000
Nov. ...	49,376,000	287,726,000	98,621,000	72,355,000
Dec. ...	55,294,000	297,787,000	67,009,000	46,826,000

#### 1927.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	97,650,000	306,904,000	68,203,000	49,982,000
Feb. ...	149,866,000	352,051,000	86,305,000	69,495,000
Mar. ...	177,876,000	392,642,000	101,156,000	77,103,000
Apr. ...	183,343,000	418,724,000	124,714,000	82,090,000
May ...	204,135,000	435,858,000	129,358,000	100,209,000

#### CHICAGO MID-MONTH STOCKS.

Stocks of provisions at Chicago at the close of business on May 14, 1927, with comparisons, are announced by the Chicago Board of Trade as follows:

	May 14, 1927.	April 30, 1927.	May 14, 1926.
Meat pork, new, made since Oct. 1, '26, lbs. ...	550	246	477
P. S. lard, made since Oct. 1, '26, lbs. ...	30,639,632	28,163,853	31,160,611
P. S. lard, made Oct. 1, '25, to Oct. 1, '26, 3,063,427	3,076,854		
Other kinds of lard, ...	4,338,117	4,123,649	5,018,995
S. R. sides, made since Oct. 1, '26, lbs. ...	294,100	277,100	334,300
D. S. cl. bellies, made since Oct. 1, '26, ...	15,755,373	14,239,905	18,745,752
D. S. rib bellies, made since Oct. 1, '26, ...	3,045,587	3,029,181	2,078,277
Ex. sh. cl. middles, made since Oct. 1, '26, lbs. ...	252,219	237,476	482,190

#### MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending May 14, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef ...		316
Canada—Calf carcasses ...		5,141
Canada—Calf liver ...		8,741 lbs.
Canada—Smoked pork ...		13,507 lbs.
Canada—Beef cuts ...		648 lbs.
Canada—Lamb racks ...		2,268 lbs.
Canada—Pork loins ...		394 lbs.
Canada—Pork spareribs ...		650 lbs.
Italy—Capicola ...		5,561 lbs.
Brazil—Canned corned beef ...		287,400 lbs.
England—Smoked hams ...		338 lbs.
Germany—Smoked hams ...		2,223 lbs.
Germany—Bacon ...		6 lbs.
Germany—Sausage ...		729 lbs.
Germany—Sausage in tins ...		4,000 lbs.
Holland—Sausage ...		9,921 lbs.
Holland—Smoked hams ...		3,970 lbs.
Holland—Hams in tins ...		585 lbs.
Denmark—Hams in tins ...		2,772 lbs.
Argentina—Oleo stock ...		12,540 lbs.
Paraguay—Beef cuts ...		132,200 lbs.
Switzerland—Bouillon cubes ...		294 lbs.

#### DANISH BACON EXPORTS

Exports of bacon from Denmark during the week ending May 14, 1927, amounted to 5,020 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

#### LARD AND GREASE EXPORTS.

Exports of lard from New York, May 1 to May 18, 18,331,232 lbs.; tallow, none; grease, 3,363,200 lbs.; stearine, none.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices steady—trade quiet, stocks increasing—hog movement liberal, hog prices lower.

The average price of hogs the past week showed a further decline and has now broken well below the 10 cent level and is about 4c per lb. below the corresponding period last year. The average weight of hogs is approximately the same as that of a year ago so that the result in product is influenced by the larger movement.

The receipts of hogs at western points for the past week were 82,000 more than last year while the movement of sheep and cattle is just about the same as a year ago. The total movement of hogs this season at leading western markets continues to increase compared with last year and there is a steady increase in the packing.

### Increased Lard Follows Increase in Hogs

The effect of this is shown in the stocks which continue to gain. The mid month figures at Chicago show a gain in new lard although old lard decreased slightly, and an increase in meats. The comparative figures for the mid month stocks appear elsewhere in this issue.

The monthly report of the Bureau of Agricultural Economics of the stocks of meats and lard as of May 1 shows a considerable gain in the stocks of meats compared with May 1 last year. The total of meats increased 178,000,000 lbs. and there was an increase in lard although the gain in lard was slight. The production of lard for the month compares favorably with May last year but was less than the five year average.

The movement of livestock for the month of April at the leading markets shows a total of 3,142,358 hogs—a gain of 7,850 over last year, and local slaughter was 2,040,602. Compared with the five year average, the receipts of hogs showed a decrease of 485,479, and slaughter showed a decrease of 279,846. There was a slight decrease in the slaughter of calves and cattle, and also a slight increase in the slaughter of sheep and lambs.

### Probable Continuation of Hog Increase

The decline in meats has been very radical from the high prices of a few months ago, and yet the demand at the decline has not been increased to any extent although the lower level of prices is attracting a good deal of attention, and there seems to be some evidence that a more confident feeling is prevailing in the market as to a possible stabilization of prices around this level depending a good deal on the hog movement.

In regard to the hog movement, there is some evidence pointing to a continuation of a moderate increase and some developments which indicate probabilities of a larger supply available in the fall. Reports from the country have indicated that

owing to the favorable weather conditions in the early spring there were more pigs saved out of the litters than usual. Therefore, there are prospects of a corresponding increase in the movement later in the year.

The change in the feeding conditions and hog-corn ratio has been very serious. With hogs down to about 9½c per lb. and corn up to around 86c for May delivery, condition has developed which has not been seen in several years, where there is no apparent profit in feeding operations.

A report by a western statistician indicates that the amount of old corn in the leading corn states is now only 436,000,000 bu. against 779,000,000 bu. last year, while the conditions for seeding the new corn crop have been distinctly unfavorable. The situation is getting to a point where, with an increased supply of hogs in prospect over last year, a much smaller supply of old corn available, and with unfavorable conditions for the new crop the possibilities for feeding operations the coming year are distinctly changed from the past two years. The conditions for the feed grain crops other than corn are not regarded as favorable although the conditions for hay and pastures are good.

The shipping movement from large packing centers has been fairly good but does not reflect any material increase in the buying demand. Shipments of cut meats from Chicago this season have decreased 40,000,000 lbs., compared with last year and the lard movement has decreased 20,000,000 lbs. The past week's exports showed a sharp falling off in both meats and lard from the previous week.

**PORK**—The market was firm with demand moderate and mess New York quoted at \$34; family, \$37@39; and fat backs, \$25@30. At Chicago, mess was quotable at \$31.

**LARD**—Domestic demand continued fair but export trade reported limited. Prices have been irregular following the future market somewhat. At New York, prime western quoted at 12.90@13c; middle western, 12.75@12.85c; New York City, 12½c; refined Continent, 13¼c; South America, 14c; Brazil kegs, 15c; compound car lots, 11¼c.

At Chicago, demand has been fair with regular lard in round lots quoted at 10c under July; loose lard, 9½c under July; and leaf lard 1.37½c under July.

**BEEF**—Demand was quiet, but the market steady and unchanged with mess New York quoted at \$18@19; packet, \$18@19; family, \$19@21; extra India mess, \$34@36; No. 1 canned corn beef, \$2.50; No. 2, \$4.25; 6 lbs. \$12.75; pickled tongues, \$55@60 nominal.

SEE PAGE 41 FOR LATER MARKETS.

### EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration, says J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the U. S. Department of Commerce. Receipts of lard for the week were 2,800 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 96,000 at a top Berlin price of 12.98c a pound, compared with 78,000, at 17.30c a pound for the same week last year.

The Rotterdam market was rather quiet, though bids were requested.

The market at Liverpool was firm, with consumptive demand fair.

The total of pigs bought in Ireland for bacon curing was 18,000 for the week, compared with 16,000 for the same period last year.

The estimated slaughter of Danish hogs for the week ending May 13, 1927, was 87,000.

Hamburg.		Prices
Stocks.	Demand.	Cents per lb.
Refined lard.....Med.	Med.	@13.55
Fat backs.....Lt. to Ex.	Poor	1
Frozen pork livers.....Med.	Poor	@ 4.99
Extra oleo oil.....Med.	Med.	@14.63
Extra oleo stock.....Med.	Med.	@13.38
Rotterdam.		
Extra neutral lard.....Med.	Poor	@14.74
Refined lard.....Med.	Poor	@13.47
Extra oleo oil.....Lt.	Poor	@14.38
Prime oleo oil.....Med.	Poor	12.74@11.55
Extra oleo stock.....Med.	Poor	12.38@12.19
Extra premier jus.....Hvy.	Poor	@ 8.55
Prime premier jus.....Hvy.	Poor	1
Liverpool.		
Hams AC light.....Lt.	Med.	24.09@24.95
Hams AC heavy.....Lt.	Med.	24.09@24.95
Hams, long cut.....Lt.	Poor	22.55@23.44
Cumberlands, light.....Lt.	Good	19.53@19.96
Cumberlands heavy.....Lt.	Good	19.53@19.96
Square shoulders.....Med.	Poor	18.45@19.89
Pickles.....Med.	Med.	18.06@17.38
Clear bellies.....Med.	Med.	19.10@19.31
Refined lard boxes.....Hvy.	Poor	@13.80

\*Not quoted.  
Ex.—Exhausted.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending May 14, 1927, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Week ending—				Jan. 1, 1927.
	May 14, 1927.	May 15, 1927.	May 14, 1927.	May 14, 1927.	
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Hams and Shoulders, Including Wiltshires.					
Total.....	1,796	2,465	1,576	35,294	26
To Belgium.....					36
United Kingdom.....	1,744	2,381	1,517	30,818	
Other Europe.....					220
Cuba.....	12	55	31	2,196	
Other countries.....	10	49	28	2,054	
Bacon, Including Cumberlands.					
Total.....	2,134	3,535	1,883	44,330	
To Germany.....	38	25	1,476	1,582	
United Kingdom.....	1,832	2,989	1,476	28,453	
Other Europe.....	262	454	308	6,711	
Cuba.....	2	1		5,606	
Other countries.....	2	72	99	1,918	
Lard.					
Total.....	10,782	11,094	13,946	248,767	
To Germany.....	4,850	4,648	3,462	96,857	
Netherlands.....	967	339	564	18,043	
United Kingdom.....	3,498	3,575	6,187	85,222	
Other Europe.....	632	402	1,361	20,594	
Cuba.....	224	954	1,687	28,221	
Other countries.....	601	1,176	585	29,920	
Pickled Pork.					
Total.....	371	304	163	7,581	
To U. Kingdom.....	63	47	4	1,030	
Other Europe.....				275	
Canada.....	236	215	82	2,293	
Other countries.....	52	42	77	4,073	

### TOTAL EXPORTS BY PORTS WEEK MAY 14

	Hams and shoulders, Bacon.	Lard	Pickled pork.
	M lbs.	M lbs.	M lbs.
Total.....	1,796	2,134	10,782
Boston.....			1,162
Detroit.....	1,069	342	1,683
Port Huron.....	513	169	541
Key West.....	b	b	b
New Orleans.....	22	2	657
New York.....	162	1,681	6,680
Philadelphia.....			59

### DESTINATION OF EXPORTS.

	Hams and shoulders.	Bacon
	M lbs.	M lbs.
Exported to:		
United Kingdom (total).....	1,744	1,832
Liverpool.....	720	750
London.....	217	796
Manchester.....	67	
Glasgow.....	418	76
Other United Kingdom.....	322	207
Exported to:		
Germany (total).....	4,850	
Hamburg.....	4,710	
Other Germany.....	140	
a Corrected to March 31.		
b Report not received.		



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## ITALIAN LARD REGULATION.

All lard imported into Italy must be accompanied by a regular certificate of origin and sanitation issued by a competent authority of the place of production, according to advices to the U. S. Department of Commerce from Rome. This decree was issued by the Italian Ministry of Interior.

The text of the Department's statement follows:

"This certificate must assert that the lard to which the certificate refers was made exclusively from hog fat, subject before and after slaughter to a regular sanitary inspection, and declared free from disease and fit for human consumption. Furthermore, the lard should pass with favorable results the prescribed sanitary control in Italy."

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

## BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending May 14, 1927, with comparisons:

	Week ending May 14.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	3,012	2,811	3,001
Cows, carcasses	2,429	2,324	1,897
Bulls, carcasses	83	107	50
Veals, carcasses	2,345	1,742	1,389
Lambs, carcasses	9,824	9,833	14,070
Mutton, carcasses	335	631	889
Pork, lbs.	419,470	438,482	354,894
Local slaughters:			
Cattle	1,079	1,068	1,796
Calves	3,383	3,249	3,293
Hogs	19,071	9,902	14,381
Sheep	3,633	4,289	4,774

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

## CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first four months of 1927, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS ON HAND			
(A) (1) PRODUCED			
	1927. Pounds.	1926. Pounds.	
January	148,790,000	162,314,000	
February	120,482,000	128,905,000	
March	129,334,000	138,567,000	
April	126,104,000	126,885,000	
Total	524,720,000	427,786,000	
CONSUMED			
(B) (2) EXPORTS			
	1927. Pounds.	1926. Pounds.	
January	61,395,426	78,795,905	
February	51,618,642	68,698,654	
March	54,814,378	65,988,543	
April	Not available	64,919,299	
Total	Not available	278,302,401	
(C) DOMESTIC			
	1927. Pounds.	1926. Pounds.	
January	67,810,574	61,809,065	
February	61,346,353	48,348,346	
March	59,583,622	55,615,457	
April	Not available	56,208,701	
Total	Not available	221,981,599	
TOTAL			
	1927. Pounds.	1926. Pounds.	
January	129,206,000	140,905,000	
February	112,965,000	114,947,000	
March	114,368,000	121,904,000	
April	117,964,000	121,128,000	
Total	474,503,000	498,284,000	
(D) STOCKS HELD END OF MONTH			
	1927. Pounds.	1926. Pounds.	
On hand beginning of year	49,992,000	42,478,000	
January	69,376,000	64,187,000	
February	77,103,000	76,145,000	
March	82,069,000	93,108,000	
April	100,269,000	98,365,000	

(A) Includes entire production, both neutral and other edible, by federally inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks held in cold storage plants and packing house plants only.

(1) Source:—Bureau of Agricultural Economics, U. S. Department of Agriculture.

(2) Source:—Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce.

## NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection at New York City, N. Y., are officially reported for the week ending May 14, 1927, with comparisons, as follows:

	Week ending May 14	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	6,824½	8,065	9,538½
Cows, carcasses	531	390	657
Bulls, carcasses	57	115	165
Veals, carcasses	12,795	12,690	12,884
Lambs, carcasses	21,477	17,537	20,902
Mutton, carcasses	3,419	5,594	5,893
Beef cuts, lbs.	370,780	597,758	558,000
Pork cuts, lbs.	1,500,818	1,415,291	1,245,787
Local slaughters:			
Cattle	10,257	10,102	10,305
Calves	16,520	16,783	19,844
Hogs	45,859	48,637	38,591
Sheep	39,307	42,238	43,902

## PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending May 14, 1927, with comparisons:

	Week ending May 14	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	2,436	2,592	2,665
Cows, carcasses	1,131	805	1,023
Bulls, carcasses	505	453	132
Veals, carcasses	2,460	2,470	2,520
Lambs, carcasses	10,882	9,373	11,473
Mutton, carcasses	1,741	1,738	2,039
Pork, lbs.	356,907	370,206	411,568
Local slaughters:			
Cattle	2,061	2,285	2,347
Calves	3,442	3,385	3,308
Hogs	19,001	22,174	15,875
Sheep	4,532	4,899	4,256

# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—The market for tallow the past week has been a little more active and easier, prices selling off under increased pressure with some liquidation and with consumers backing away from offerings. The market on the whole appeared to be off  $\frac{1}{8}$  to  $\frac{1}{4}$ ¢ from the recent levels.

Export New York sold at  $7\frac{1}{4}$ ¢ f.o.b. and at  $7\frac{3}{4}$ ¢ f.o.b. On the decline, buyers were still inclined to hold off and were interested only at concessions. The setback in the market resulted in a more mixed sentiment and some of the local trade felt that the decline would not go much further.

At New York special was quoted at  $7\frac{1}{2}$ ¢; extra at  $7\frac{3}{4}$ ¢; and edible at  $8\frac{1}{8}$ ¢.

At Chicago the situation showed little change from the previous week, with offerings light and steadily held, but with buyers holding off.

At Chicago, edible was quoted at  $8\frac{1}{4}$ ¢; fancy,  $8\frac{1}{2}$ ¢@ $8\frac{3}{4}$ ¢; prime packer at 8¢; No. 1 at  $7\frac{1}{2}$ ¢@ $7\frac{3}{4}$ ¢; and No. 2 at  $6\frac{1}{2}$ ¢@ $6\frac{3}{4}$ ¢.

At the London auction on Wednesday, May 18th, 1,403 casks were offered and 530 sold at unchanged prices from the previous week, with beef quoted at  $36\frac{1}{2}$ ¢@ $37\frac{1}{2}$ ¢; mutton at  $37\frac{1}{2}$ ¢@ $40\frac{1}{2}$ ¢; and good mixed at  $35\frac{1}{2}$ ¢@ $36\frac{1}{2}$ ¢. At Liverpool, Australian tallow was unchanged to 3d lower with fine quoted at 38s 6d, and good mixed at 36s.

**STEARINE**—The market for stearine was very steady, with offerings limited and prices well held with oleo 10¢ asked New York. At Chicago, oleo was quiet and quoted at  $9\frac{1}{4}$ ¢.

**OLEO OIL**—The market was steady but demand was slow with prime quoted at  $13\frac{1}{4}$ ¢; medium,  $12\frac{1}{2}$ ¢@ $12\frac{3}{4}$ ¢; and lower grades at  $10\frac{1}{4}$ ¢@ $11\frac{1}{4}$ ¢ at New York.

Extra at Chicago was quoted at  $13\frac{1}{4}$ ¢.

SEE PAGE 41 FOR LATER MARKETS.

**LARD OIL**—The market was stronger, with raw materials and a fair demand. At New York, edible quoted at  $15\frac{1}{2}$ ¢; extra winter at  $12\frac{1}{4}$ ¢; extra at  $11\frac{3}{4}$ ¢; extra No. 1 at  $11\frac{1}{2}$ ¢; No. 1 at  $10\frac{1}{4}$ ¢; and No. 2 at 10¢.

**NEATFOOT OIL**—A firmer market was the feature this week following the advance in raw material and with a fairly good demand. At New York, pure was quoted at  $12\frac{1}{2}$ ¢; extra at  $11\frac{1}{2}$ ¢; No. 1 at  $10\frac{1}{4}$ ¢; and cold test at  $17\frac{1}{4}$ ¢.

**GREASES**—The market was quiet and easier in the east with buyers holding off, and some increase in offerings due to the weaker tone in tallow. Offerings, however, of greases were not pressing but buyers and sellers were apart and the market was lower to sell.

At New York, yellow and choice house quoted at  $6\frac{1}{4}$ ¢; A white,  $7\frac{1}{2}$ ¢; B white,  $7\frac{1}{4}$ ¢; choice white at  $9\frac{1}{2}$ ¢@ $9\frac{3}{4}$ ¢.

At Chicago, the situation showed very little change from the previous week with offerings light, and last sales of loose white at  $8\frac{3}{4}$ ¢ f. o. b. At Chicago, brown quoted at  $6\frac{1}{4}$ ¢; yellow,  $6\frac{3}{4}$ ¢@ $7\frac{1}{4}$ ¢; white,  $7\frac{1}{2}$ ¢; A white,  $7\frac{1}{4}$ ¢; and choice white at  $8\frac{3}{4}$ ¢.

### THE MAYER CASING FLUSHER

Full manufacturing and sales rights to Oscar Mayer's casings flushing machine have been transferred to the Mechanical Manufacturing Company, Union Stock Yards, Chicago, it was announced this week. Considerable interest has already been manifested in this device, and it is expected that the new sales and manufacturing arrangement will result in better distribution to the industry.

### Packinghouse By-Products

Chicago, May 19, 1927.

#### Blood.

A somewhat firmer tone is reported in this market for the week.

Unit Ammonia.

Ground and unground ..... \$4.10@4.25

#### Digester Hog Tankage Materials.

Very little volume of business reported, and the market is uneven, making it difficult to quote prices.

Unit Ammonia.

Ground, 11 to 12% ammonia ..... \$4.50@4.75

Ground, 6 to 10% ammonia ..... 4.00@4.09

Unground, 11 to 13% ammonia ..... 4.40@4.50

Unground, 6 to 10% ammonia ..... 3.75@4.30

Liquid stick, 7 to 11% ammonia ..... 3.00@3.25

#### Fertilizer Materials.

This market is very quiet, with trading largely at a standstill.

Unit Ammonia.

High grade, ground, 10-11% ammonia ..... \$3.10@3.15

Lower grade, ground & ungrd. 6-9% am. .... 3.00@3.10

Hoof meal ..... 2.75@3.00

#### Bone Meals.

A good demand featured the bone meals market, with supplies short.

Per Ton.

Raw bone meal ..... \$32.00@42.00

Steam, ground ..... 30.00@40.00

Steam, unground ..... 26.00@34.00

#### Cracklings.

Trading very light in this market, with offerings scarce. Buyers and sellers are apart in their views.

Per Ton.

Hd. prsd. & exp. ungrd., per unit protein ..... \$1.10@1.15

Soft pressed pork, ac. grease and quality ..... 75.00@80.00

Soft pressed beef, ac. grease and quality ..... 50.00@55.00

#### Horns, Bones and Hoofs.

This market remains quiet, as it has been for the past few weeks.

Per Ton.

Horns ..... \$50.00@175.00

Round shin bones ..... 45.00@ 50.00

Flat shin bones ..... 42.00@ 45.00

Thigh, blade and buttock bones ..... 40.00@ 45.00

Cattle hoofs ..... 35.00@ 38.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

#### Gelatine and Glue Stocks.

A good demand continues for cattle, jaws, skulls and knuckles.

Per Ton.

Kip and calf stock ..... \$32.00@42.00

Rejected manufacturing bones ..... 45.00@47.50

Horn piths ..... 39.00@41.00

Cattle jaws, skulls and knuckles ..... 39.00@40.00

Sinews, pizles and hide trimmings ..... 24.00@25.00

#### Animal Hair.

This market continues very quiet, as it has been for the past several weeks, with an easier tendency reported.

Per Pound.

Coll and field dried ..... 2 @4¢

Processed grey ..... 4 @7 $\frac{1}{2}$ ¢

Black dyed ..... 5 @8¢

Cattle switches, each\* ..... 3 $\frac{1}{2}$ @5¢

\*According to count.

#### Pig Skins.

Contracts are being made in this market for 1927 at prices about as shown below.

Per Pound.

Tanner grades ..... 7 @7 $\frac{1}{4}$ ¢

Edible grades, unsorted ..... 4 $\frac{1}{4}$ @4 $\frac{1}{2}$ ¢

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

### EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, May 18, 1927.—Not much trading has been done in such fertilizer materials as tankage, blood, etc., the past week, as buyers are finishing up the spring season and are buying in a small way only as needed.

There is a fair demand for cracklings, but buyers and sellers are somewhat apart as to price. Actual sales have been limited.

South American materials such as tankage, blood and hoofmeal are held at prices that are not attractive to our buyers on this coast and will have to go much lower to secure interest.

The price of nitrate of soda for future delivery has advanced and present prices are \$2.12 $\frac{1}{2}$ ¢ for delivery July, August, September; \$2.15 for October, November, December; and \$2.20 for January to June, 1928 inclusive. The market is strong at these prices today.

Muriate of potash spot is still in heavy demand and is bringing high prices.

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, May 18, 1927.—Latest quotations on chemicals and soap supplies:

Lagos palm oil in casks of about 1,500 lbs.,  $8\frac{1}{2}$ ¢@9¢ lb.; olive oil foots,  $9\frac{1}{2}$ ¢ lb.

East India Cochon coconut oil, 15¢@15 $\frac{1}{2}$ ¢ lb., Cochon grade coconut oil, domestic,  $10\frac{1}{2}$ ¢@ $10\frac{3}{4}$ ¢ lb., Ceylon grade coconut oil,  $10\frac{1}{4}$ ¢@ $10\frac{1}{2}$ ¢ lb.

Prime summer yellow cottonseed oil,  $10\frac{1}{2}$ ¢@11¢ lb., raw linseed oil, 11.7¢ lb.

Extra tallow, f.o.b. seller's plant,  $7\frac{3}{4}$ ¢ lb., dynamite glycerine, nom. 24¢ lb., chemically pure glycerine, nom. 26¢ lb., saponified glycerine, nom. 18 $\frac{1}{4}$ ¢@18 $\frac{1}{2}$ ¢ lb., crude soap glycerine, nom. 16 $\frac{1}{4}$ ¢@16 $\frac{1}{2}$ ¢ lb., prime packers' grease, nom. 6 $\frac{1}{2}$ ¢@6 $\frac{3}{4}$ ¢ lb.

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## Cotton Oil Trade Reforms Flood Situation Brings Suggestion for Change in Rules

Flood conditions have caused a sudden change in plans for the annual convention of the Interstate Cotton Seed Crushers' Association. It will be held during the coming week at Memphis, Tenn., the Rules Committee meeting on May 23 and 24, and the convention on May 25, 26 and 27.

As usual, Lehman Johnson, the cottonseed specialist, has some very definite comments and suggestions to make in view of the existing critical situation. Let him speak for himself in the following letter to members:

Memphis, Tenn., May 14, 1927.

This is my birthday. But for the sadness over us all from the national disaster which has come to the Valley I could celebrate today forty years of independent, continuous service in the cotton seed industry.

I am sorry my accomplishment has not been more. This is an attempt to round out my service to you with some friendly, practical suggestions in this emergency to which I ask your earnest attention.

There is no trade organization that should be more concerned over the disastrous recurrent floods of the Mississippi Valley, the most productive and suitable area of the world for the production of cotton and cotton seed, our own raw product.

Individually our members have doubtless shown actively and helpfully their concern for these distressed cotton growers. And as their distress and losses grow, day by day, other members will and more generously. This is the philanthropic side which will not and must not be neglected.

### Concern of Interstate.

As a trade association we are chiefly concerned with the economic side. If these floods are not stopped, what effect will it have on the quality and supply of our raw product? Is our success as producers of food products from the cotton plant bound up with their success as cotton growers, or not?

Are floods a good regulator of the size of cotton and cotton seed crops, "a blessing in disguise," as many have said the boll weevil was? Let's see.

The Mississippi Valley is the Nation's "cotton bowl"—and more. It is well known that these farms behind the levees are not only well suited for cotton growing, but are more suited for growing it than anything else. These farmers cannot turn as readily as farmers upon higher ground to raising some other crop or even to "diversified farming." Hurt cotton or cotton seed and you hurt these farmers, already sadly hurt, far more than other farmers.

No farmers of staple crops make any real or lasting success of farming who do not practice both of the two great objects of agriculture, the raising of plants and live stock on the same farm. A lawyer

who knew told me the other day in discussing rehabilitation that there was scarcely a farm between Memphis and Vicksburg which was not mortgaged up to the hilt.

### Must Add Livestock.

These farmers are beginning to realize that they cannot grow cotton in the quantity they have been doing unless the cost of production can be lowered by adding livestock growing, or something else. There seems to be nothing else.

Yet what farmer behind a levee, which is likely to be broken in any flood and to compel him and his family to flee for their lives, dare supply his farm with live stock to the extent he should when he knows that their lives could not be saved. Even the pitifully small quantity of livestock in the overflowed areas has been largely reduced by drowning and starvation. Next after the human interest stories come those of some negro farmer risking his life to save or to feed his mule, his cow or his pig.

**The Mississippi Valley must be made safe for both cotton growing and livestock at whatever cost.** Our national convention of cotton oil millers, refiners, brokers and chemists, the Interstate Cotton Seed Crushers' Association, which will be held in Memphis next week, must lay aside all differences and in no uncertain voice demand that our government NOW perform its plain duty to our river and our river population.

That's that side of it.

### Less or More Cotton Seed?

Our Association is concerned only with the food side of the cotton plant—the seed, our raw product, two pounds of it to every pound of lint cotton. We want as

(Continued on page 48.)

## MARGARINE MAKERS TO MEET.

Former Governor Major of Missouri; Dr. W. D. Richardson of Swift & Company; Dr. C. L. Alsberg, Director of the Food Research Institute of Stanford University; and Hon. Christie Benet, General Counsel of the Interstate Cottonseed Crushers' association, will be the principal speakers at the eighth annual convention of the Institute of Margarine Manufacturers to be held May 24, 25 and 26 at the Washington Hotel, Washington, D. C.

Real Institute problems will be discussed at the meetings. Guests at the afternoon sessions will be the home economics teachers and science workers in Washington.

## TEXAS CRUSHERS TO MEET.

"The program is being printed for the thirty-third annual convention of the Texas Cotton seed Crushers' association to be held May 30, 31 and June 1 in Galveston, Texas," writes Geo. H. Bennett, secretary of the organization. Features of the entertainment of the convention include boat rides, luncheons, moving picture parties, dancing, bathing, fishing and golf.

## VEGETABLE OIL PRODUCTION.

The production of the more important vegetable oil materials in terms of oil in important producing countries for the year 1926, with comparisons, is reported by the U. S. Bureau of Agricultural Economics as follows:

	1926.	1925.	1924.
	Million lbs.	Million lbs.	Million lbs.
Edible oils and oils for soap making:			
Cottonseed a	4,550	4,519	4,082
Cocconut b	1,063	938	929
Peanut c	d2,000-2,320	2,319	2,026
Olive	1,357	1,421	1,741
Soyabean e	d 685-695	712	757
Palm Kernel f		552	510
Sunflower g	1,264-1,557	1,796	1,006
Rape h	1,820	827	1,027
Sesame j	410	422	518
Palm f		427	411

Total comparable with 1926. 12,139-12,762 12,954 12,086

Total countries rept. 1921-'25 ..... 13,933 13,907

**Drying Oils:**

Flaxseed k	d 2,667-2,744	2,873	2,408
Hempseed l	419	416	255
Chinese exports of wood oil		119	119

Total drying oils comparable 1926 3,086-3,163 3,280 2,693

1923. 1922. 1921.

Million Million Million

lbs. lbs. lbs.

Edible oils and oils for soap making:

Cottonseed a	3,229	3,290	2,556
Cocconut b	874	937	811
Peanut c	1,574	1,577	1,530
Olive	1,463	1,690	1,294
Soyabean e	723	568	467
Palm Kernel f	483	395	517
Sunflower g	1,174	1,019	1,060
Rape h	907	1,025	990
Sesame j	439	486	522
Palm f	331	284	170

Total comparable with 1926. 10,473 10,472 9,170

Total countries rept. 1921-'25 11,287 11,151 9,657

**Drying Oils:**

Flaxseed k	2,236	1,808	1,477
Hempseed l	296	241	181
Chinese exports of wood oil	112	99	56

Total drying oils comparable 1926 2,502 2,109 1,658

1926 2,502 2,109 1,658

a Eight countries—United States, India, China, Egypt, Russia, Mexico, Chosen and Anglo Egyptian Sudan.

b Exports of copra and coconut oil from British Malaya, Philippine Islands and Ceylon.

c Eleven countries—China (exports) India, Argentina, Dutch East Indies, Egypt, Formosa, Senegal, Nigeria, Spain, United States and Gambia.

d Rough estimate.

e Chinese exports and Chosen and United States production—about 120 million pounds produced annually by Dutch East Indies and Japan are not included.

f Exports from producing countries.

g Russia and Rumania only.

h Eleven countries—India, Austria, Belgium, Bulgaria, Czechoslovakia, France, Hungary, Netherlands, Poland, Rumania and Yugoslavia.

i Rough estimate. The crop of India, most important producer, will probably be about the same as last year.

j India only.

k Five important countries, Canada, United States, Argentina, India and Russia.

l Eleven countries—Russia, Austria, Bulgaria, Chile, Czechoslovakia, France, Hungary, Poland, Rumania and Spain.

## COTTONSEED PRODUCTS CENSUS.

Cottonseed products manufactured and on hand at oil mills in the United States, by states for the 1926-27 season to March 31, are reported by the U. S. Department of Commerce as follows:

### MANUFACTURED AUG. 1 TO APR. 30.

	Crude Oil (pounds)	Cake & Meal (tons)	Hulls (tons) (76 bales)	Linters (76 bales)
U. S. ....	1,763,254,322	2,655,385	1,730,944	972,859
Ala. ....	108,753,410	152,403	107,813	51,250
Ark. ....	16,601,563	24,723	14,909	8,997
Calif. ....	134,041,080	190,023	136,821	71,994
Ga. ....	25,369,994	41,439	18,736	14,357
La. ....	198,886,227	273,371	182,442	101,357
Miss. ....	68,658,353	96,646	71,622	38,352
N. C. ....	206,267,562	274,364	198,251	108,006
N. C. ....	128,511,532	196,958	102,132	68,270
Okl. ....	153,121,938	255,617	155,823	83,636
S. C. ....	91,212,464	140,904	71,355	54,489
Tenn. ....	104,074,575	145,794	109,332	65,209
Tex. ....	493,885,179	813,776	525,057	286,693
Others ....	33,871,445	49,447	36,651	20,249

### ON HAND AT OIL MILLS APRIL 30.

	Crude Oil (pounds)	Cake & Meal (tons)	Hulls (tons) (76 bales)	Linters (76 bales)
U. S. ....	82,084,745	181,938	239,154	105,801
Ala. ....	2,670,492	15,891	18,539	11,802
Ark. ....	9,185	3,965	2,359	3,596
Calif. ....	6,990,756	15,120	13,645	12,559
Ga. ....	798,345	9,557	10,773	7,388
La. ....	7,228,822	23,083	20,128	16,100
Miss. ....	2,775,097	3,445	7,311	3,812
N. C. ....	12,007,904	16,306	17,667	14,403
Okl. ....	10,086,749	7,525	23,141	9,141
S. C. ....	10,866,130	18,769	19,914	19,860
Tenn. ....	3,488,243	14,568	14,981	13,807
Tex. ....	2,004,496	11,096	17,319	6,936
Tex. ....	20,983,124	38,059	68,774	44,742
Others ....	1,455,422	4,854	4,633	1,745

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## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

**Market Firmer—Trade Moderate—Offerings Dried Up—Outside Strength Helped—Cash Demand Slow—Sentiment Mixed—Final Crop Report Featureless.**

A moderate trade and a steadier tone featured the cotton oil market on the New York Produce Exchange the past week, due to scattered local buying and covering and an almost complete drying up of selling pressure.

There was nothing particularly startling within the market itself to account for the rallying tendency, but lack of offerings and strength in the outside markets had sufficient sympathetic influence to bring about a recovery following selling and liquidation on the government oil report.

#### Market Sentiment Mixed.

As a whole, sentiment was mixed, with some of the locals on the constructive side on the strength in cotton and grains, with a steadier lard market and flood conditions in the south, while the balance of the locals were against the market on the slow demand for cash oil and the large remaining supplies for consumption the next three months and for carryover.

Commission house trade was less active and was mixed. Refining shorts were absorbing the scattered liquidation in July, getting in their hedges, and in some cases were believed to be covering July at New York and selling at New Orleans to advantage.

The open interest in the market continues very large but both sides were sitting tight, and apparently satisfied to await developments. The crude markets were steady, with  $7\frac{1}{2}$ c bid in the southeast and Valley and little coming out, while in Texas the market was  $7\frac{1}{2}$ c nominal.

The open interest in the July delivery was estimated at from 150,000 to 175,000 bbls. but nevertheless the July delivery narrowed slightly as compared with September. The impression prevails, however, that when heavy liquidation sets in, in the July position, that the discount will widen to possibly 50 points.

#### Present Market Featureless.

As a whole, there has been no particular feature to operations the past week and the market appeared to be more or less

in a rut. The new crop outlook served to restrict selling pressure while the old crop remaining supplies were restricting speculative buying power.

There were a few hundred barrels more delivered on May contracts making 8,500 bbls. to date, but the tenders of late have been mainly from those who took oil in earlier in the month.

Consuming demand has been very moderate. The April consumption was a bitter disappointment at 206,000 bbls. and judging by reports so far this month as to the extent of the cash trade, the distribution may not prove to be very much larger during May than the previous month.

The consuming element, influenced by the large stocks, are not inclined to take hold, except as needed, and in fact in some cases state that they will pay higher prices if they have to, rather than to buy at the present time. With the visible stocks totaling 1,814,000 bbls. the latter is not surprising.

Should consumption during May, June and July reach the liberal figure of 800,000 bbls. the carryover would still be in excess of 1,000,000 bbls. as it is estimated that there are still 100,000 bbls. in the shape of seed to come in. In some refining quarters, the belief was expressed that the carryover might easily run as high as 1,250,000 bbls.

#### Double Carryover Encouraging.

The possibility of more than double a normal carryover is the outstanding feature in offsetting the flood situation and

cotton crop reports, as it is said that eliminating the cotton flood area entirely as a prospect this season, there would still be sufficient acreage to raise a cotton crop large enough under favorable weather from now on, with the cotton oil carryover, to furnish sufficient oil supplies for all purposes for the coming season.

The prospects that a large proportion of the carryover will be in very strong hands is looked upon as a strong feature by some but it is noticeable amongst the trade in general that little or nothing is cared about who carries over the oil as long as the supply is available, as nothing but consuming demand will distribute the oil, and as long as the supply is available in some hands it will be available for the trade in general some time or other during the season.

There is one favorable feature about a large carryover, and that is that the heaviest months of consumption of cotton oil usually come in the in-between season months or the early part of the new season, and the quantity of oil distributed those months depends considerably on how much is actually available.

This year there will be plenty of oil for the in-between season demand and it will be interesting to note a few months hence how much oil really can be distributed from Aug. to November when the oil is available.

The census bureau report on cottonseed oil and its products is as follows:

COTTONSEED.		
	1926-27.	1925-26.
Stock August 1.....	24,000	32,000
Received at mills.....	6,204,000	5,439,000
Crushed same time.....	5,910,000	5,310,000
On hand April 30th.....	311,000	153,000
CRUDE OIL.		
Stock August 1.....	8,406,000	8,847,000
Produce 9 months.....	1,768,254,000	1,538,381,000
Shipped out same time.....	1,682,946,000	1,518,015,000
Stock April 30th.....	122,790,000	57,000,000
REFINED OIL.		
Stock August 1.....	145,604,000	173,549,000
Produced 9 months.....	1,462,499,000	1,249,385,000
Stock April 30th.....	531,394,000	294,544,000
Crude Oil Exports—9 mos.....	*22,419,000	31,290,000
Ref. Oil Exports—9 mos.....	*14,636,000	19,376,000
REFINED COTTONSEED OIL CONSUMPTION.		
	1926-27.	1925-26.
Stock August 1st.....	145,603,000	173,549,000
Produced nine months.....	1,462,499,000	1,249,385,000
Total.....	1,608,102,000	1,422,934,000
Stock April 30th.....	531,394,000	294,544,000
Consumed, dom.—ex. 9 mos.....	1,076,708,000	1,128,390,000
Equal in barrels.....	2,301,000	2,818,000
* Reported only to end of March.		

Total disappearance of refined oil for the month 206,000 bbls. against 322,000

#### Crushers' Meet Moved

New dates and location have been announced for the 31st annual convention of the Interstate Cotton Seed Crushers' Association.

It will be held at Memphis, Tenn., May 25, 26 and 27, with the rules committee meeting May 23 and 24. Headquarters will be established at the Chisca Hotel.

The 18th annual convention of the American Oil Chemists' Society will also be held in Memphis, the dates being May 23 and 24.

These changes are made necessary by the unprecedented flood conditions in the lower Mississippi Valley.

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BROKERS

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**Ample Storage**  
**Prompt Executions**  
**Broadening Market**

—these are some of the outstanding features of the New Orleans Refined Cotton Seed Oil Market. Important traders all over the country are coming in, and the range of prices for a week shows the increasing volume of trading in all active months.

**Always Use Your Cotton Oil Market!**

**New Orleans Cotton Exchange**

bbls. the previous month and 248,000 bbls. last year.

The visible supply of oil and seed equals 1,814,000 bbls. against 1,946,000 bbls. last month and 962,000 bbls. last year.

The total disappearance of refined crude and seed was apparently 202,000 bbls. for the month.

The visible supply is figured on the basis of 295 lbs. of oil per ton of seed and 10 per cent refining loss. Last year 290 lbs. and 10 per cent refining loss.

**COTTONSEED OIL**—Market transactions:

**Friday, May 13, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			890 a	910
May .....	400	895 890	890 a	910
June .....	100	904 904	895 a	905
July .....	8100	927 902	912 a	910
Aug. ....	900	929 916	925 a	930
Sept. ....	5500	957 931	942 a	941
Oct. ....	1000	967 943	947 a	952
Nov. ....	600	934 934	939 a	944
Dec. ....	2000	950 942	945 a	955

Total Sales, including switches 18,600 bbls. P. Crude S. E. 7½ Sales.

**Saturday, May 14, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			890 a	910
May .....			890 a	910
June .....			895 a	910
July .....	1700	908 905	908 a	910
Aug. ....	100	930 930	927 a	930
Sept. ....	300	942 939	941 a	945
Oct. ....			947 a	955
Nov. ....	400	942 942	940 a	947
Dec. ....	600	955 954	954 a	959

Total Sales, including switches, 3,100 bbls. P. Crude S. E. 7½ Sales.

**Monday, May 16, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			900 a	915
May .....			900 a	910
June .....			902 a	910
July .....	2000	922 913	916 a	910
Aug. ....	200	934 934	933 a	940
Sept. ....	900	959 942	953 a	955
Oct. ....	800	971 960	965 a	964
Nov. ....			949 a	955
Dec. ....			955 a	965

Total Sales, including switches, 4,900 bbls. P. Crude S. E. 7½ Bid.

**Tuesday, May 17, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			905 a	920
May .....			900 a	920
June .....			905 a	920
July .....	2400	921 918	919 a	921
Aug. ....			936 a	940
Sept. ....	1500	957 953	955 a	955
Oct. ....	300	968 965	960 a	970
Nov. ....			952 a	960
Dec. ....			957 a	967

Total Sales, including switches, 4,200 bbls. P. Crude S. E. 7½ Nom.

**Wednesday, May 18, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			900 a	920
May .....			900 a	920
June .....			900 a	915
July .....	3600	927 920	923 a	925
Aug. ....	2300	943 941	941 a	943
Sept. ....	1900	960 957	958 a	958
Oct. ....	600	974 970	970 a	973
Nov. ....	700	960 960	958 a	965
Dec. ....	200	978 975	965 a	973

Total Sales, including switches, 9,300 bbls. P. Crude S. E. 7½ Bid.

**Thursday, May 19, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			910 a	930
May .....			910 a	935
June .....			915 a	915
July .....			938 920	936 a 938
Aug. ....			953 947	953 a
Sept. ....			974 958	972 a
Oct. ....			986 985	981 a 985
Nov. ....			970 970	970 a
Dec. ....			980 973	980 a

SEE PAGE 41 FOR LATER MARKETS.

**COCONUT OIL**—The volume of business was rather limited and prices were barely steady, due to consumers' holding off and influenced by a weaker tallow situation. Producers were not pressing offerings however. At New York, prices were quoted at 8½@8¾c. At the Pacific coast, tanks quoted about 8¼c with possibilities of shading on firm bids.

**SOYA BEAN OIL**—Demand on the whole was less active, but there was no pressure on the market and prices ruled very steady. Buyers in most cases showed a disposition to await developments. Strength in linseed and China wood oil continues to attract attention. At New York, soya barrels quoted at 12¼c. At the Pacific coast, tanks quoted 9¾@9½c.

**CORN OIL**—The market was quiet and barely steady with prices f. o. b. mills quoted at 7¼c.

**PALM OIL**—A fair business was reported in small lots and prices were about steady. Weakness in competitive articles failed to have much influence, although buyers were showing a tendency to hold off and there was a feeling that prices could be shaded on firm bids. At New York, nigre spot casks quoted at 7¼c; shipment at 7.10c; lagos spot casks at 8.15c; shipment at 7.95@8.10c.

**PALM KERNEL OIL**—Demand was fair and the market very steady with spot casks New York quoted at 9c and shipment at 8.85c.

**OLIVE OIL**—The market was quiet and barely steady with some quoting all positions at 9½c.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market nominal.

**COTTONSEED OIL**—Demand for oil locally reported slow. Southeast crude, 7¾c bid; Valley, 7½c bid, 7¼c asked; Texas 7¼c nominal.

**SOUTHERN MARKETS.**

**New Orleans.**

(Special Wire to The National Provisioner.)

New Orleans, La., May 19, 1927—Census Bureau report exceedingly bearish, consumption report for April caused some pressure on New Orleans futures, but investment buying and unfavorable weekly weather report yesterday sustained values.

Crude and refined stocks are too large to enable a sustained advance, unless there should be very bad weather, greatly reduced acreage, or big revival in trade demand, with larger consumption.

Crude higher and steady at 7½c, Texas and Oklahoma; 7¾c, Valley; offerings light. Some mills are selling nearby crude and buying October refined, as they feel that purchases of new crop months on important depressions should prove profitable, but some drastic liquidation must take place in July or September before a healthy technical position is established. Some new buying today based on the theory that corn advances will lift lard prices.

**Dallas.**

(Special Wire to The National Provisioner.)

Dallas, Tex., May 19, 1927—Prime cottonseed delivered Dallas, nominal; snaps and boilles on location, nominal, prime crude cottonseed oil f. o. b. Dallas, 7¾c; 43 per cent cake and meal \$31.50; hulls, \$5.00; mill run linters, 2@5c. No rain past week, weather windy; markets unsteady.

**Memphis.**

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 19, 1927—7¾c bid for crude Valley basis with little or no tradings. 41 per cent meal, \$34.50@35.00; loose hulls, \$3.00, f. o. b. Memphis.

**COTTONSEED OIL EXPORTS**

Exports of cottonseed oil from New York, May 1 to May 18, 150 bbls.

**The Procter & Gamble Co.**  
 Refiners of all Grades of  
**COTTONSEED OIL**

Puritan, Winter Pressed Salad Oil  
 Boreas, Prime Winter Yellow  
 Venus, Prime Summer White  
 Sterling, Prime Summer Yellow  
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White Clover Cooking Oil  
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 Jersey Butter Oil  
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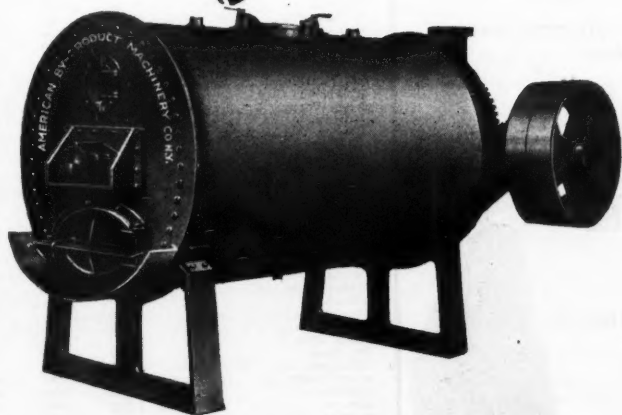
*Larger yields*

*Lower operating costs*

*Finest construction*

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Our Customers tell us so***



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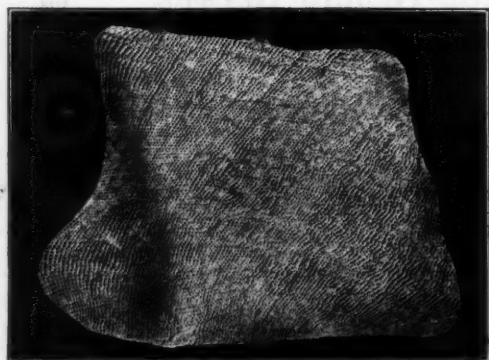
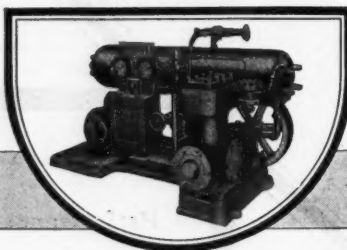
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TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 W. Michigan Ave.,  
Chicago, Ill.

## RECEIPTS AT CENTERS.

SATURDAY, MAY 14, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	400	4,200	9,200
Kansas City	700	1,000	1,500
Omaha	200	3,500	...
St. Louis	400	2,500	...
St. Joseph	700	2,000	500
Sioux City	100	3,500	300
St. Paul	50	1,000	600
Oklahoma City	300	400	...
Fort Worth	100	100	2,300
Milwaukee	...	100	...
Denver	300	300	3,000
Louisville	100	600	400
Wichita	100	700	1,500
Indianapolis	100	4,000	100
Pittsburgh	200	700	300
Cincinnati	500	2,700	300
Buffalo	100	1,000	400
Cleveland	100	800	200
Nashville	100	...	200
Toronto	300	300	...

MONDAY, MAY 16, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	22,000	38,000	17,000
Kansas City	12,000	11,000	13,000
Omaha	9,000	10,000	8,000
St. Louis	3,000	14,000	1,500
St. Joseph	2,500	2,000	4,500
Sioux City	4,500	9,500	700
St. Paul	2,000	7,500	300
Oklahoma City	1,400	1,100	...
Fort Worth	4,300	2,200	2,500
Milwaukee	200	500	100
Denver	2,400	1,800	500
Louisville	1,200	1,500	800
Wichita	2,600	5,500	3,000
Indianapolis	1,000	4,500	1,000
Pittsburgh	800	3,500	500
Cincinnati	1,500	5,100	400
Buffalo	2,000	12,000	5,600
Cleveland	300	5,500	2,100
Nashville	400	900	700
Toronto	3,900	1,400	800

TUESDAY, MAY 17, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	20,000	9,000
Kansas City	8,000	11,000	13,000
Omaha	7,500	9,500	10,000
St. Louis	4,500	17,000	2,400
St. Joseph	2,000	4,000	5,000
Sioux City	3,000	6,500	1,500
St. Paul	2,000	7,000	100
Oklahoma City	1,200	900	...
Fort Worth	1,500	500	800
Milwaukee	800	2,500	100
Denver	900	2,000	2,900
Louisville	100	900	500
Wichita	600	3,200	1,300
Indianapolis	1,400	8,000	300
Pittsburgh	100	700	500
Cincinnati	500	4,200	200
Buffalo	100	800	400
Cleveland	100	2,500	1,500
Nashville	100	700	300
Toronto	900	100	400

WEDNESDAY, MAY 18, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	17,000	13,000
Kansas City	7,000	11,000	15,000
Omaha	6,000	9,000	7,000
St. Louis	3,000	17,000	800
St. Joseph	3,000	6,000	3,500
Sioux City	3,000	9,000	400
St. Paul	2,000	11,000	200
Oklahoma City	1,500	1,500	...
Fort Worth	4,000	500	1,500
Milwaukee	400	1,000	100
Denver	900	1,000	1,300
Louisville	100	800	500
Wichita	300	4,800	200
Indianapolis	800	5,500	300
Pittsburgh	100	2,000	500
Cincinnati	300	3,200	800
Buffalo	200	1,000	400
Cleveland	200	3,500	1,000
Nashville	100	700	300
Toronto	100	400	100

THURSDAY, MAY 19, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	22,000	14,000
Kansas City	3,000	7,500	7,000
Omaha	4,500	9,000	8,500
St. Louis	1,800	12,500	1,000
St. Joseph	700	6,000	2,000
Sioux City	1,800	7,500	100
St. Paul	1,800	6,500	300
Oklahoma City	1,200	1,200	...
Fort Worth	3,800	1,500	2,000
Milwaukee	900	2,500	100
Denver	500	1,700	1,800
Wichita	700	2,800	400
Indianapolis	500	5,000	100
Pittsburgh	...	1,800	600
Cincinnati	500	4,800	600
Buffalo	100	1,000	100
Cleveland	100	2,000	700

FRIDAY, MAY 20, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	18,000	14,000
Kansas City	1,200	3,500	500
Omaha	1,300	900	6,500
St. Louis	800	1,200	800
St. Joseph	100	3,500	1,000
Sioux City	1,000	7,500	300
St. Paul	1,300	6,500	200
Oklahoma City	900	1,100	...
Fort Worth	1,700	800	3,000
Milwaukee	200	500	100
Denver	1,700	400	300
Wichita	500	2,800	300
Indianapolis	800	7,000	300
Pittsburgh	...	2,000	600
Cincinnati	500	5,500	1,500
Buffalo	200	2,100	400
Cleveland	100	2,000	500

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products were rather steady during latter part of week, with continued grain strength and some betterment in hogs, but cash demand was moderate and packers' selling checked the upturn.

### Cottonseed Oil.

Cottonseed oil steady on light offerings with unfavorable weather south, and strength in outside markets, but commission house liquidation on hard. Spot and slow cash demand checked bulges. Crude firm; southeast and Valley 7½c bid.

Quotations on cottonseed oil at Friday noon were: May, \$9.15@9.30; June \$9.15@9.25; July, \$9.32@9.33; August, \$9.48@9.51; September, \$9.67@9.70; October, \$9.80@9.84; November, \$9.67@9.70; December, \$9.78@9.85.

### Tallow.

Tallow, extra, 7½c asked.

### Oleo Oil and Stearine.

Stearine, oleo, 10c asked.

### Hull Oil Market.

Hull, England, May 20, 1927.—(By Cable)—Refined cottonseed oil, 40s; crude cottonseed oil, 36s.

## FRIDAY'S GENERAL MARKETS.

New York, May 20, 1927.—Spot lard at New York: Prime western, \$13.10@13.20; middle western, \$12.90@13.00; city, \$12.62½@12.75; refined continent, \$13.25; South American, \$14; Brazil kegs, \$15; compound, \$11.25.

## BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, May 20, 1927.—Provision market here continues dull, with very little activity on boxed meats. Spot prices rule fairly strong on A. C. hams, while c.i.f. prices are showing some weakness as a result. Sales indicate fair demand continues for pure refined lard.

Today's prices are as follows: Shoulders, square, 60s; picnics, 73s; hams, long cut, 104s; American cut, 109s; short backs, 89s; bellies, clear, 87s; Canadian, 82s; spot lard, 65s 6d.

## APRIL LIVESTOCK MOVEMENT.

Receipts and disposition of livestock at public stockyards in the United States for the month of April, 1927, are announced by the U. S. Department of Agriculture as follows:

### CATTLE AND CALVES.

	Receipts.	Local slaughter.	Total shipments.
Total	1,673,607	1,065,979	602,073
Increase or decrease*	-36,917	-47,425	-512
Per cent.	-2.2	-4.3	-0.1
Apr. av., 5 yrs. 1922-26	1,685,629	1,072,427	805,827
Increase or decrease	-12,022	-6,448	-3,754
Per cent.	-0.7	-0.6	-0.6

### CALVES.

	Receipts.	Local slaughter.	Total shipments.
Total	508,535	414,705	153,309
Increase or decrease*	+2,486	-4,719	+8,491
Per cent.	+0.4	-1.1	+5.9
Apr. av., 5 yrs. 1922-26	550,303	424,517	126,094
Increase or decrease	+16,232	-9,812	+26,315
Per cent.	+2.9	-2.3	+20.7

### HOGS.

	Receipts.	Local slaughter.	Total shipments.
Total	3,142,358	2,049,602	1,101,150
Increase or decrease*	+7,815	+178,321	-168,077
Per cent.	+0.2	+8.5	-12.9
Apr. av., 5 yrs. 1922-26	3,627,837	2,328,648	1,298,588
Increase or decrease	-465,479	-279,046	-166,438
Per cent.	-13.4	-12.0	-15.1

### SHEEP AND LAMBS.

	Receipts.	Local slaughter.	Total shipments.
Total	1,486,313	800,329	600,057
Increase or decrease*	-16,010	-464	-8,247
Per cent.	-1.1	-0.1	-1.2
Apr. av., 5 yrs. 1922-26	1,412,993	778,597	632,588
Increase or decrease	+73,350	+21,732	+67,460
Per cent.	+5.2	+2.8	+9.1

\*Compared with April, 1926.

## TRADE GLEANINGS.

The Roma Sausage Factory has been established at 5030 Third street, San Francisco, Calif.

The Table Supply Co., Eau Claire, Wis., will hereafter be known as the Schwahn Sausage Co.

The Circle Packing Co. of East St. Louis, Ill., plan to construct an addition to their plant.

Buildings of the Grand Island Packing Co. near Grand Island, Nebr., were recently destroyed by fire. The loss amounted to about \$50,000.

The packing house of Marcus Thackerberry in Milan, Ill., has been leased by Robert Froeter and Michael Pfeugl, Rock Island, Ill.

H. Killian & Sons, manufacturers of sausage and meat products, 6031 Rivard street, Detroit, Mich., have been incorporated with a capital stock of \$200,000.

The New Way Packing Co., under the management and ownership of Ed W. Frank, has been established in Jonesboro, Ark. The company specializes in wholesale meats.

The packing plant of the Bloomington Packing Co., Bloomington, Ind., was recently totally destroyed by fire which started in the smoke houses. Damages amounted to \$50,000.

The Surest Packing Co., Los Angeles, recently opened its first two retail meat markets—one in Westfall, Calif., and one in Lankershim, Calif. Both stores are under the management of Jack Jensen.

The Smith Packing Co. in Baker City, Ore., were recently hosts of about 60 members of the Baker City Chamber of Commerce. The guests toured the plant under the personal guidance of W. P. Smith, president of the company.

Mr. and Mrs. C. A. Pauley have sold their retail meat market known as the Sanitary Market at Main and Seventh streets, Klamath Falls, Ore., to C. Steinseifer. Mr. and Mrs. Pauley will continue in the wholesale meat business only.

The Chicago offices of the De Pere Paper Manufacturing Co. are now located in Room 1026, the Builder's Building, 165 West Wacker drive, Chicago, according to H. Miller of the company. W. E. Scott is in charge of the Chicago office.

Capital stock of the Laurel Ice and Packing Co., Eleventh street, Laurel, Miss., has been increased to \$100,000. The Little Mill plant of this company in Meridian, Miss., was recently destroyed by fire. Damages amounted to about \$100,000.

The T. M. Sinclair Co., Ltd., Clinton, Ia., entertained 45 retail meat dealers from Clinton and western Illinois recently. The guests, led by F. R. Colebaugh, representative of the packing plant, were taken on an inspection tour of the plant, after which luncheon was served in the Sinclair cafeteria.

At a meeting of the Board of Directors of Libby, McNeill & Libby, held May 19, 1927, a dividend of \$3.50 a share was declared, to be paid out of earnings, on outstanding preferred stock of the company, payable July 1, 1927, to preferred shareholders of record at the close of business, Friday, June 17, 1927.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, May 19, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS (Hvy. Wt., 700 lbs. up):</b>				
Choice	\$18.00@20.00	\$19.00@20.00	\$18.00@20.00	.....
Good	16.50@18.00	18.00@19.00	17.00@18.50	18.00@19.00
<b>STEERS (Lt. &amp; Med. Wt., 700 lbs. down):</b>				
Choice	18.50@20.00	.....	18.00@20.00	19.00@20.00
Good	16.50@18.00	.....	17.00@18.50	18.00@19.00
<b>STEERS (All Weights):</b>				
Medium	14.50@16.50	16.50@18.00	16.00@17.00	16.00@17.50
Common	12.00@14.50	.....	14.00@16.00	14.00@15.50
<b>COWS:</b>				
Good	14.50@15.50	15.50@16.50	14.00@16.00	15.00@16.00
Medium	13.50@14.50	15.00@15.50	13.00@14.00	13.50@14.50
Common	11.50@13.00	14.00@15.00	12.00@13.00	12.00@13.50
<b>Fresh Veal (1):</b>				
<b>VEALERS:</b>				
Choice	19.00@21.00	.....	19.00@22.00	20.00@21.00
Good	16.00@18.00	.....	17.00@19.00	17.00@18.00
Medium	14.00@16.00	14.00@16.00	15.00@17.00	15.00@17.00
Common	11.00@14.00	11.00@14.00	13.00@15.00	12.00@14.00
<b>CALF CARCASSES (2):</b>				
Choice	.....	.....	.....	.....
Good	.....	.....	.....	.....
Medium	.....	.....	.....	.....
Common	.....	.....	.....	.....
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB: Good-ch.</b>	31.00@34.00	31.00@34.00	33.00@35.00	30.00@33.00
Medium	29.00@31.00	.....	32.00@33.00	28.00@30.00
<b>LAMB (30-42 lbs.):</b>				
Choice	31.00@32.00	30.00@32.00	31.00@33.00	30.00@31.00
Good	29.00@31.00	29.00@31.00	28.00@32.00	27.00@29.00
<b>LAMB (42-55 lbs.):</b>				
Choice	.....	29.00@31.00	30.00@32.00	28.00@29.00
Good	.....	28.00@30.00	29.00@30.00	27.00@28.00
<b>LAMB (All Weights):</b>				
Medium	27.00@29.00	25.00@27.00	28.00@29.00	25.00@28.00
Common	25.00@27.00	.....	27.00@28.00	.....
<b>MUTTON (Ewes):</b>				
Good	16.00@18.00	17.00@19.00	16.00@19.00	15.00@16.00
Medium	14.00@16.00	15.00@17.00	14.00@16.00	14.00@15.00
Common	12.00@14.00	13.00@15.00	12.00@14.00	.....
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lb. av.	21.00@23.00	20.00@22.00	21.00@23.00	23.00@24.00
10-12 lb. av.	19.00@21.00	19.00@21.00	19.00@21.00	21.00@23.00
12-15 lb. av.	17.00@19.00	18.00@19.50	17.00@19.00	19.00@21.00
15-18 lb. av.	16.50@17.50	16.50@17.50	16.50@17.00	17.00@18.00
18-22 lb. av.	15.50@16.50	16.00@16.50	16.00@16.50	.....
<b>SHOULDER:</b>				
N. Y. Style: Skinned	13.00@14.50	.....	14.00@17.00	15.00@17.00
<b>PICNICS:</b>				
4-6 lb. av.	.....	16.00@17.00	13.00@15.00	15.50@17.00
6-8 lb. av.	.....	15.00@16.00	12.00@13.00	14.00@16.00
<b>BUTTS: Boston Style.</b>	16.00@18.00	.....	15.50@18.00	16.00@19.00
<b>SPARE RIBS: Half Sheets.</b>	11.00@13.00	.....	.....	.....
<b>TRIMMINGS:</b>				
Regular	8.50@9.50	.....	.....	.....
Lean	17.00@18.00	.....	.....	.....

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

# LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)  
Chicago, May 19, 1927.

**CATTLE**—It was a yearling run early in the week and prices on little cattle fell 25¢@40¢, medium weights and heifers holding mostly steady. Supply abatement helped yearlings, that class closing steady to 25¢ lower.

Extreme top on weighty steers this week was \$13.85, upper crust of heavies \$13.25@13.75. Tonnage light in face of big yearling run; best long yearlings, \$12.50; bulk medium to good kinds, including mixed yearlings, \$9.25@10.50; choice steers of light weight selling at \$11.50@11.75 at close; best light heifers, \$10.65.

Cow trade 25¢ higher, hit and miss market at war time prices, most medium to good offerings going at \$7.00@8.75, specialties upward to \$10.00 and better; bulls advanced 25¢; vealers lost \$1.00@1.50.

Several strings of Colorado fed steers arrived and sold all the way from \$10.50@13.25, kinds at the latter price averaging 1,480 lbs.; 1,355 lb. averages, \$13.15; 960 and 1,130 lb. long yearlings, \$11.75; several sizable strings sold in quarantine at \$10.50@11.50 mostly.

**HOGS**—Hog values slightly higher for week; better grades mostly 5¢@10¢; packing sows around 15¢; pigs, 25¢@40¢; light hogs dropped to low point of year at \$9.90 during week; some recovery and latent strength in evidence late; closing top, \$10.05. Bulk 150@200 lbs., \$9.75@10.00; 210@240 lbs., \$9.65@10.00; 260@325 lbs., \$9.40@9.65; packing sows upward to \$9.00; bulk, \$8.60@8.85; best pigs, \$9.50@9.75.

**SHEEP**—Increased supplies locally and in aggregate with a sluggish dressed trade forced values lower. Clipped and woolled lamb offerings closed fully \$1.00 lower and spring lambs around 50¢ down, sheep showing 75¢@1.00 decline.

Clipped lambs, woolled lambs and spring lambs scored \$15.75@16.50 and \$18.00 respectively early in week, with fat ewes upward to \$8.25. At the close choice clipped lambs stopped at \$15.00, with choice California springers at \$17.60, good woolled Colorados going at \$16.00, with choice fat ewes at \$7.75.

Bulk of the clipped lambs were eligible at \$13.75@14.75, late, grassy kinds in increased numbers going downward to \$13.50 and below, with culls at \$11.00@11.75 and cull spring lambs at \$13.50@14.00. California yearling wethers sold up to \$13.00 with most fat ewes at \$7.00@7.75.

## KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)  
Kansas City, Mo., May 19, 1927.

**CATTLE**—Better grades of fed steers and yearlings closed at steady to strong levels while kinds selling at \$10.50 down are 15¢@25¢ higher than a week ago. Medium and heavy steers were in more liberal supply and choice 1,354 lb. offerings topped the week's trade at \$12.75.

Best medium weights stopped at \$12.50, while desirable yearlings made \$11.65. Bulk of the fed arrivals cashed from \$9.25@12.00.

Texas grass offerings sold at 15¢@25¢ higher prices with most of the supply going at \$7.50@9.00. Light weight yearlings, bulls and the better grades of cows

were in demand at strong to 25¢ higher rates, while plainer grades of she stock held at barely steady levels. Vealers are 50¢ lower with the closing top \$11.00.

**HOGS**—A prevailing stronger undertone was in evidence during the week's trade in hogs and prices are slightly higher. Weighty offerings scaling from 240 lb. up met the call and are 20¢@30¢ higher, while the lighter weight arrivals are mostly 10¢@15¢ over a week ago.

The closing top reached \$9.65 and choice grades of 150@180 lb. averages, while best 200@225 lb. kinds went at \$9.60. Choice 300 lb. butchers ranged up to \$9.20. Packing grades are 25¢@40¢ higher with \$7.85@8.40 taking the bulk.

**SHEEP**—Fat lambs closed at around \$1.00 lower levels as compared with a week ago. Desirable California springers sold up to \$17.00 on Monday, but at the close a comparable grade of Arizonas had to go at \$16.50.

Best natives went at \$16.60 on Thursday's session and the bulk sold from \$16.00@16.50. Fed clipped lambs sold at \$13.50 early in the week, but on late days \$10.00@12.00 took the bulk which were largely grass fat offerings.

Aged sheep are 50¢ lower with top ewes at \$6.75 on the close. Two year old wethers sold up to \$9.50, while most aged lots ranged from \$7.75@8.25.

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, May 19, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded)	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.), med-ch.....	\$ 9.30@ 9.80	\$ 9.15@ 9.65	\$ 8.80@ 9.50	\$ 8.80@ 9.45	\$ 8.85@ 9.35
Med. wt. (200-250 lbs.), med-ch.....	9.00@ 10.05	9.35@ 9.90	9.20@ 9.80	9.25@ 9.80	9.15@ 9.75
Lt. wt. (100-200 lbs.), com-ch.....	9.75@ 10.05	9.00@ 10.00	9.40@ 9.65	9.35@ 9.65	9.50@ 9.75
Lt. lt. (130-100 lbs.), com-ch.....	9.50@ 10.00	9.00@ 10.00	9.40@ 9.65	9.35@ 9.65	9.75@ 10.00
Packing sows, smooth and rough.....	8.25@ 9.00	8.25@ 8.80	8.00@ 8.50	7.75@ 8.50	8.00@ 8.50
Sight. pigs (130 lbs. down), med-ch.....	8.90@ 9.75	9.00@ 9.75	8.80@ 9.50	9.50@ 10.00	10.00@ 11.00
Av. cost and wt., Wed. (pigs excluded)	9.50-240 lb.	9.57-217 lb.	9.10-208 lb.	9.24-226 lb.	9.17-245 lb.
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,500 LBS. UP):</b>					
Good-ch.....	11.75@ 14.00		11.00@ 13.10	11.00@ 13.15	
<b>STEERS (1,100-1,500 LBS.):</b>					
Choice.....	12.25@ 14.00	12.25@ 13.25	11.40@ 13.10	11.35@ 13.15	11.25@ 12.75
Good.....	11.00@ 13.00	11.00@ 12.50	10.15@ 12.50	10.15@ 12.50	10.00@ 12.75
Medium.....	9.75@ 11.50	8.75@ 11.25	8.40@ 10.85	8.40@ 10.85	9.00@ 10.00
Common.....	8.25@ 9.75	7.50@ 8.75	6.40@ 8.40	6.25@ 8.40	7.50@ 9.00
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice.....	11.25@ 12.75	11.50@ 12.50	11.15@ 12.15	11.15@ 12.35	10.50@ 11.75
Good.....	10.00@ 12.00	10.50@ 11.75	9.75@ 11.40	9.75@ 11.35	9.75@ 10.75
Medium.....	9.35@ 10.75	8.75@ 10.75	8.15@ 10.15	8.15@ 10.15	8.00@ 9.75
Common.....	7.75@ 9.75	7.50@ 8.75	6.35@ 8.40	6.25@ 8.40	6.75@ 8.00
Canner and cutter.....	6.75@ 8.00	6.00@ 7.50	4.85@ 6.35	4.75@ 6.25	5.75@ 6.75
<b>LT. YRIG. STEERS AND HEIFERS:</b>					
Good to choice (850 lbs. down).....	9.50@ 11.75	9.25@ 11.00	8.75@ 10.75	8.85@ 11.00	9.00@ 11.75
<b>HEIFERS:</b>					
Good-choice (850 lbs. up).....	9.00@ 11.00	8.50@ 10.25	7.75@ 10.50	8.15@ 10.50	8.75@ 10.75
Common-med. (all weights).....	6.75@ 9.25	6.25@ 8.50	6.00@ 8.65	5.75@ 8.65	6.50@ 8.75
<b>COWS:</b>					
Good to choice.....	7.75@ 9.75	7.50@ 9.25	7.00@ 9.25	7.15@ 9.00	7.50@ 8.75
Common and medium.....	6.00@ 7.75	6.00@ 7.50	5.75@ 7.00	5.75@ 7.15	6.00@ 7.50
Canner and cutter.....	4.75@ 6.25	4.00@ 6.00	4.25@ 5.75	4.00@ 5.75	4.25@ 5.75
<b>BULLS:</b>					
Good-ch. (beef 1,500 lbs. up).....	7.00@ 7.50	6.75@ 7.25	6.85@ 7.25	6.75@ 7.25	6.50@ 7.00
Good-ch. (1,500 lbs. down).....	7.25@ 8.00	6.75@ 8.00	6.85@ 7.50	6.75@ 7.50	6.50@ 7.25
Cann.-med. (canner and bologna).....	6.00@ 7.40	5.25@ 7.00	5.25@ 6.85	5.25@ 6.75	5.50@ 6.50
<b>CALVES:</b>					
Medium to choice (milk fed. exc.).....	7.00@ 9.00	7.00@ 9.00	7.00@ 9.50	7.00@ 9.25	7.00@ 8.75
Cull-common.....	5.00@ 7.00	5.00@ 7.00	5.00@ 7.00	5.00@ 7.00	5.00@ 7.00
<b>VEALERS:</b>					
Medium to choice.....	8.00@ 12.50	8.00@ 11.50	9.00@ 12.50	7.00@ 11.00	8.00@ 11.00
Cull-common.....	6.00@ 9.00	5.00@ 8.00	5.00@ 9.00	4.00@ 7.00	5.50@ 8.00
<b>Slaughter Sheep and Lambs:</b>					
*Lambs, med. to choice (84 lbs. down).....	13.00@ 15.00	12.75@ 14.50	12.75@ 14.25	12.00@ 14.00	12.00@ 14.50
Lambs, med.-ch. (92 lbs. up).....	11.75@ 14.75				
Lambs, cull-com. (all weights).....	11.00@ 13.00	10.50@ 12.75	10.00@ 12.75	9.25@ 12.00	10.00@ 12.00
Yearling wethers, medium to choice.....	11.25@ 13.65	10.50@ 13.00	11.00@ 13.00	9.25@ 11.75	
Ewes, common to choice.....	5.25@ 8.00	5.00@ 7.50	5.25@ 7.50	4.75@ 7.00	4.50@ 7.50
Ewes, canners and cull.....	1.75@ 5.25	1.50@ 5.00	2.00@ 5.25	1.25@ 4.75	1.50@ 4.50

\*All markets on shorn basis.

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## ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Mo., May 19, 1927.

**CATTLE**—Moderate steer receipts and very light cow run were the only features of an otherwise dull week. Compared with one week ago, native steers sold steady to strong; western steers and cows, 25c higher; mixed yearlings and heifers, 10@15c lower; low cutters and medium bulls, steady; good and choice vealers, 50c lower.

Tops for week: matured steers, \$11.75; yearlings, \$11.00; mixed yearlings, \$10.75; heifers, \$10.50; western steers, \$9.25.

Bulls for week: native steers, \$8.85@11.25; western steers, \$8.00@9.00; fat mixed yearlings and heifers, \$9.50@10.50; cows, \$6.50@8.00; low cutters, \$4.25@4.75.

**HOGS**—Relieved somewhat of excessive runs, the hog market is doing considerably better. Big packers are buying with unusual freedom to offset lighter than normal shipping demand. Ten dollars has been the popular figure for sorted light hogs, representing top and bulk today, while \$9.25 has been the low for good heavies.

General market is 25@40c higher than a week ago; bulk of offerings 200 lb. down, \$9.90@10.00; 200@220 lb., \$9.75@9.90; 220@250 lb., \$9.60@9.75; 250@270 lb., \$9.50@9.60; 270 lb. up, \$9.25@9.50; pigs, \$9.25@9.50; packing sows, \$8.35@8.50.

**SHEEP**—Prices broke sharply this week, spring lambs declining 50c; matured lambs \$1.00 and more and heavy ewes 50c. Best spring lambs brought \$17.00 today; clippers, \$14.50, mates of which brought \$15.50 last Thursday.

Shorn handyweight ewes, \$7.50; medium and heavies, \$6.50@7.00.

## OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., May 19, 1927.

**CATTLE**—Moderately heavy receipts early in the week resulted in prices on fed steers and yearlings working lower but

later under moderate receipts and broad demand the early declines were more than regained. Current prices ruling strong to 25c higher than week ago, with medium to good grades showing the most upturn.

Bulk turned at \$9.25@11.50, with a few loads weighty steers and medium weights \$11.75@12.00; top, \$12.10 paid for medium weights. She stock closed the week fully 25c higher with bulls and veals steady to strong.

**HOGS**—Curtailments in the marketward movement of hogs resulted in checking the downward trend to values, which has featured the previous two weeks, and some reaction for the better is registered. Comparisons Thursday with Thursday show light hogs and medium weight butchers 15@25c higher; heavy butchers and packing grades steady to strong.

Thursday's bulks follow: 160@220 lb. averages, \$9.50@9.60; top, \$9.65; 220@270 lb. butchers, \$9.25@9.50; 270@320 lbs. butchers, \$9.00@9.25; 300@350 lb. averages, \$8.90@9.00; packing sows, \$8.25@8.50; stags, \$7.50@8.25.

**SHEEP**—Fat lamb prices have followed a downward course throughout the period. Bearish influences have consisted of a droopy dressed lamb trade at Eastern cities and the increased movement of spring lambs from California.

Comparisons with a week ago show both fed clipped and spring lambs, 75c@1.00 lower. Thursday's bulk of California springers cashed \$16.35@16.50; fed clipped lambs, \$13.75@14.00.

Fat sheep are about 25c lower, with desirable weight shorn ewes selling mostly \$6.75@7.25.

## ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., May 18, 1927.

**CATTLE**—Moderate receipts in all branches during the first three days of this week have made for uneven upturns all along the line, steers and yearlings ruling steady to strong, while other lines of killing stock are mostly 15c to around 25c higher.

A new top on heavy beeves of \$12.50 was established Monday, best medium-weights netting \$11.50, with top youngsters \$11.00. Bulk of the steer run has centered at \$9.50@10.50; warmed ups on down to \$8.75.

She stock cleared at \$6.00@7.25 for most fat cows, and from \$6.75@8.50 for heifers. Light weights and yearlings heifers established new high levels for carlots last Friday, selling upward to \$10.50 and \$10.75 respectively, with comparable grades of kosher cows up to \$8.50.

Cutters scored at \$4.50@5.50, while bulls are back to a \$6.50@6.75 bulk; vealers are little changed from a week earlier, good lights today cashing from \$10.50@11.00.

**HOGS**—The hog market has shown few net changes during the past week, being weak to around 15c lower than last Wednesday. Better grade 150@200 lb. averages are selling at \$9.50@9.60; bulk medium and heavy butchers \$8.75@9.25. Sows are moving at \$8.00@8.25, gradually increasing number of sows appearing on the local market. Pigs have held unchanged, bulk selling during the week at \$11.00.

**SHEEP**—Fat lamb quotations have been reduced 25@75c or more during the past week with most loss on spring lambs. A few well fattened clipped lambs sold up to \$15.00; strongweight woolled lambs, \$15.00, with odd lots of spring lambs from \$16.50@16.75; inbetween grades, \$13.50. Clipped ewes are going \$7.00@7.75; a few woolled ewes, \$8.00@8.50.

## SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., May 18, 1927.

**CATTLE**—Cattle receipts for the first three days of the week totaled 11,000, an increase of 2,000 over last week and corresponding week a year ago. Little change was recorded, all grades selling on a steady basis with a week ago.

Prime heavy steers selling at \$12.50, with the bulk at \$11.75@12.25; good to choice yearlings at \$11.00@12.00; fair to good steers and yearlings at \$9.50@11.00, and common at \$8.00@9.00.

The butcher market was generally steady; good to choice heavy cows scarce with a top of \$9.25 and the bulk at \$7.50@9.00; good to choice heifers, \$9.00@10.50; fair to good, \$8.00@9.00; warmed up and unfed cows, \$5.50@6.50; canners and cutters, \$4.00@5.50.

**HOGS**—The hog market has settled to

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a steady basis, mild fluctuations being recorded from day to day. The top of choice light hogs was \$9.50, with the bulk of the better grade of light hogs at \$9.40; average, light to medium butchers at \$9.30 @9.40; better grade of strongweights at \$9.15@9.30; extreme heavies and mixed unfinished hogs at \$8.90@9.20; sows, \$8.00.

**SHEEP**—Lambs have shown a decline of 50c for the week, with woolled stock practically off the market, and \$16.00 quoted as the outside price. Clipped lambs made \$14.50; good woolled ewes, \$8.00@8.50; clipped ewes, \$6.50@7.50.

### ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., May 17, 1927.

**CATTLE**—Cattle receipts around 6,300 for two days this week and were mostly beef steers and yearlings. Quality was of good average and included a few loads of good medium and heavy-weight steers. Steer values are steady to weak and yearlings steady to 15c lower. Best steers averaging 1,242 lbs. sold at \$12.25.

Other good kinds sold up to \$12.15 and bulk of all sales ranged \$9.65@11.00. Mixed yearlings were plentiful; best sold at \$10.25, while most sales ranged \$9.35@10.00.

Cows and bulls fully steady, heifers steady to 15c lower. Several loads of heifers sold \$10.00@10.50, while bulk of sales ranged \$8.25@9.50. Choice cows sold up to \$8.75, most fair to good kinds \$6.00@8.00, and canners and cutters \$4.00@5.50.

Bulls sold largely \$6.00@6.60 with choice kinds up to \$7.75. Calves held steady, choice veals selling at \$10.00.

**HOGS**—Hog receipts around 9,000 for two days, and the market showed a little firmness on both days. Best lights topped to-day at \$9.60 and bulk of all sales ranged \$9.05@9.50. Packing sows mostly \$8.25@8.50.

**SHEEP**—Sheep receipts around 12,000 for the week to date and included shipments from California, Arizona, Texas, New Mexico and nearby states. Lamb values 50@75c lower; sheep 25@50c lower.

Native springers to-day at \$16.25@16.60, and Californians \$16.40@16.60. Nebraska fed lambs \$15.65, and Texas clips \$14.00. Arizona and best native ewes \$7.50.

### CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending May 12, 1927, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended May 12.	Previous week.	Same week, 1926.
Toronto	\$ 9.50	\$ 9.40	\$ 8.00
Montreal	9.00	9.00	7.50
Winnipeg	10.00	9.00	7.25
Calgary	10.25	10.25	6.00
Edmonton	10.00	10.00	6.50
Prince Albert	7.50	7.00	5.00
Moose Jaw	9.00	8.75	7.50

VEAL CALVES.			
Toronto	\$12.50	\$13.00	\$13.00
Montreal	7.50	8.00	8.25
Winnipeg	12.00	11.00	10.50
Calgary	10.50	10.50	11.00
Edmonton	12.00	12.00	11.00
Prince Albert	8.00	7.00	.....
Moose Jaw	8.50	9.00	11.00

SELECT BACON HOGS.			
Toronto	\$10.75	\$11.25	\$15.36
Montreal	11.25	11.25	14.75
Winnipeg	10.35	10.72	14.96
Calgary	10.25	10.56	14.75
Edmonton	10.25	10.45	14.74
Prince Albert	9.75	10.75	14.30
Moose Jaw	10.25	10.72	15.12

GOOD LAMBS.			
Toronto	\$14.50	\$14.50	\$15.00
Montreal	10.00	10.00	14.00
Winnipeg	12.00	12.00	13.50
Calgary	12.00	12.00	.....
Edmonton	10.50	10.50	.....
Prince Albert	10.50	10.50	.....
Moose Jaw	12.00	8.00	.....

\*Spring Lambs, per head.

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, May 14, 1927, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	7,580	19,900	21,689
Swift & Co.	6,025	14,000	24,168
Morris & Co.	3,754	6,700	3,562
Wilson & Co.	5,315	9,800	7,240
Anglo-Amer. Prov. Co.	1,573	4,400	.....
G. H. Hammond Co.	2,940	3,700	.....
Libby, McNeill & Libby	719	.....	.....
Brennan Packing Co.	6,700	hogs; Miller & Hart.	4,100
Boyd, Lanham & Co.	4,900	hogs; Western Packing	.....
& Provision Co.	8,900	hogs; Roberts & Oake,	6,900
hogs; others,	31,100	hogs.	.....

KANSAS CITY.			
	Cattle.	Calves.	Hogs.
Armour & Co.	3,405	1,000	5,054
Cudahy Pkg. Co.	3,026	1,039	6,442
Fowler Pkg. Co.	507	.....	.....
Morris & Co.	2,966	766	6,055
Swift & Co.	4,396	1,300	10,358
Wilson & Co.	3,969	833	7,828
Local butchers	773	308	2,849
Total	19,042	5,306	43,113

OMAHA.			
	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,785	10,500	7,572
Cudahy Pkg. Co.	5,596	10,489	8,546
Dold Pkg. Co.	2,213	5,405	.....
Morris & Co.	3,140	5,470	4,073
Swift & Co.	6,258	8,629	11,251
Eagle Pkg. Co.	21	.....	.....
Glassburg, M.	.....	.....	.....
Glaser Prov. Co.	.....	.....	.....
Hoffman Bros.	78	.....	.....
Mayerowich & Vall.	47	.....	.....
Omaha Pkg. Co.	35	.....	.....
J. Rife Pkg. Co.	11	.....	.....
J. Roth & Sons.	122	.....	.....
So. Omaha Pkg. Co.	144	.....	.....
Lincoln Pkg. Co.	217	.....	.....
Morrell Pkg. Co.	84	.....	.....
Nagle Pkg. Co.	221	.....	.....
Sinclair Pkg. Co.	207	.....	.....
Wilson Pkg. Co.	595	.....	.....
Kennett-Murray Co.	.....	1,052	.....
J. W. Murphy	.....	5,115	.....
Other buyers	.....	12,489	.....
Total	23,782	50,129	30,042

ST. LOUIS.			
	Cattle.	Calves.	Hogs.
Armour & Co.	1,427	1,552	8,112
Swift & Co.	2,442	1,598	10,258
Morris & Co.	1,785	308	6,880
East Side Pkg. Co.	1,786	.....	7,721
Others	3,981	1,666	14,789
Total	11,401	5,092	47,760

ST. JOSEPH.			
	Cattle.	Calves.	Hogs.
Swift & Co.	3,687	831	12,420
Armour & Co.	2,380	533	8,218
Morris & Co.	2,077	274	4,027
Others	2,292	11	5,061
Total	10,436	1,649	29,666

SIOUX CITY.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	2,897	220	10,384
Armour & Co.	2,938	229	8,937
Swift & Co.	1,954	206	5,735
Sacks Pkg. Co.	99	.....	.....
Smith Bros. Pkg. Co.	37	23	39
Local butchers	80	13	.....
Order buyers and packer shipments	2,204	11	9,700
Total	10,209	702	34,804

OKLAHOMA.			
	Cattle.	Calves.	Hogs.
Morris & Co.	1,024	345	3,634
Wilson & Co.	1,383	479	3,575
Others	97	.....	387
Total	2,504	824	7,596

WICHITA.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	742	618	14,025
Dold Pkg. Co.	497	38	4,471
W. D. Reef Co.	27	.....	.....
Dunn & Osterling Co.	157	.....	.....
Keefe-Le Sturgeon Co.	60	.....	.....
Total	1,483	656	18,496

DENVER.			
	Cattle.	Calves.	Hogs.
Swift & Co.	862	96	1,908
Armour & Co.	525	78	1,392
Blaney-Murphy	411	133	1,068
Others	389	66	327
Total	2,167	373	4,825

ST. PAUL.			
	Cattle.	Calves.	Hogs.
Armour & Co.	2,442	4,301	13,552
Cudahy Pkg. Co.	296	2,208	.....
Hertz Bros.	217	35	.....
Swift & Co.	3,521	6,062	20,448
United Pkg. Co.	1,533	312	.....
Others	384	86	8,867
Total	8,393	13,604	42,867

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,357	4,734	8,890	552
Kingman & Co.	1,953	870	25,208	410
Indianapolis Abat. Co.	1,499	221	8	3
Armour & Co.	275	51	3,545	21
Bell Pkg. Co.	131	.....	460	.....
Brown Bros.	90	15	.....	9
Hilgemeyer Bros.	.....	.....	1,074	.....
Schussler Pkg. Co.	41	.....	324	.....
Riverview Pkg. Co.	6	4	182	.....
Meler Pkg. Co.	115	21	234	.....
Indiana Prov. Co.	31	10	181	40
A. Wabnitz	9	48	.....	56
Mass-Hartman & Co.	58	19	.....	16
Steinmetz Pkg. Co.	42	45	.....	7
Hoosier Abat. Co.	26	.....	.....	.....
Others	367	65	402	120
Total	5,955	6,100	40,560	1,234

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	139	42	157	.....
Sam Gall	.....	40	.....	316
J. Hilberg's Sons	175	.....	.....	42
Ideal Pkg. Co.	63	15	737	.....
Gus Juengling	143	141	.....	34
E. Kahn's Sons Co.	701	280	4,720	221
Kroger Groc. & Bak. Co.	354	191	2,317	.....
Lohrey Pkg. Co.	5	.....	268	.....
H. H. Meyer Pkg. Co.	21	.....	3,201	.....
Wm. G. Rehn's Sons	134	38	.....	.....
A. Sander Pkg. Co.	8	.....	1,396	.....
J. Schlachter's Sons	241	247	.....	132
J. & F. Schroth Pkg. Co.	20	.....	3,108	.....
J. Vogel & Son	9	12	583	.....
Total	2,013	1,012	16,496	745

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,241	8,058	9,249	145
U. D. B. Co., N. Y.	.....	.....	.....	.....
R. Gunz & Co.	192	74	62	.....
The Layton Co.	.....	.....	397	.....
Armour & Co., Milw.	448	4,019	.....	.....
Armour & Co., Chicago	305	.....	.....	.....
N. Y. D. M. Co., N. Y.	52	.....	.....	.....
Bumler & Co., Harrison	.....	.....	533	.....
Swift & Co., Baltimore	.....	.....	191	.....
Peoples Pkg. Co., Cleve.	.....	.....	.....	.....
Land	24	416	25	125
Butchers	217	416	25	125
Traders	220	169	11	.....
Total	2,783	12,731	10,468	270

### RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending May 14, 1927, with comparisons:

CATTLE.			
	Week ending May 14.	Prev. week.	Cor. week.
Chicago	27,006	25,578	28,809
Kansas City	10,042	18,349	20,099
Omaha	23,782	20,054	20,536
St. Louis	11,401	10,462	20,524
St. Joseph	10,436	9,199	7,011
Sioux City	10,209	9,062	8,113
Okla. City	2,504	3,442	2,940
Indianapolis	5,955	5,302	6,271
Cincinnati	2,013	1,788	1,712
Milwaukee	2,783	2,638	.....
Wichita	1,483	1,791	1,868
Denver	2,167	2,534	1,924
St. Paul	8,393	9,045	11,168
Total	119,244	128,074	130,823

### HOGS.

Chicago	126,800	119,200	82,600
Kansas City	43,113	37,501	25,897
Omaha	50,129	65,719	49,453
St. Louis	47,760	43,408	78,876
St. Joseph	29,666	26,290	25,816
Sioux City	34,804	46,880	30,134
Okla. City	7,596	7,500	6,552
Indianapolis	40,560	26,280	29,834
Cincinnati	16,496	17,620	11,478
Milwaukee	10,468	10,872	.....
Wichita	18,496	15,958	10,738
Denver	4,825	6,881	6,413
St. Paul	42,867	45,401	44,154
Total	482,580	467,120	392,145

### SHEEP.

Chicago	56,639	43,204	62,827
Kansas City	28,915	22,225	17,478
Omaha	30,042	25,247	27,825
St. Louis	9,064	6,063	6,777
St. Joseph	22,621	24,569	19,084
Sioux City	2,297	2,065	1,427
Okla. City	392	148	131
Indianapolis	1,234	1,157	2,801
Cincinnati	745	829	761
Milwaukee	270	22	.....
Wichita	1,728	821	1,830
Denver	4,723	4,143	4,204
St. Paul	1,706	1,653	1,786
Total	160,376	133,606	147,631

## HIDE AND SKIN MARKETS

### Chicago.

**PACKER HIDES**—Packer hide market advanced sharply during the week, advances being secured in rapid succession almost daily. Killers faced a peculiar situation early in the week, in that tanners who had remained out of the market heretofore came in to buy before any offerings for the week were out. Trading is thought to have embraced around 70,000 hides; these were principally May hides, except for some heavy branded Aprils which were included, leaving stocks well cleaned up to kill.

The strength in the light end can be seen from the fact that whole heavy branded hides advanced  $\frac{1}{8}$ c, heavy native steers and all descriptions of cows a full cent, extreme native steers sold late in the week at a full  $\frac{1}{8}$ c advance over last week.

One packer sold 2,000 spready native steers, probably March to May, at  $19\frac{1}{8}$ c. Heavy native steers last sold at  $17\frac{1}{8}$ c, with good demand at this figure; earlier sales at  $17$ c. One packer sold 3,000 extreme native steers, another 1,000, at  $18$ c for regular points, being  $\frac{1}{8}$ c up; 1,000 sold earlier in the week at  $17\frac{1}{8}$ c, being April-Mays.

Butt branded steers sold quietly at  $16\frac{1}{8}$ c. Colorados brought  $16$ c. Around 6,000 heavy Texas steers sold at  $16\frac{1}{8}$ c. Light Texas steers quoted  $15\frac{1}{8}$ c@ $16$ c, with top called nearer the market. Extreme light Texas steers quoted at  $16$ c, with branded cows.

Heavy native cows sold at  $16\frac{1}{8}$ c for regular points and 1,000 St. Pauls brought  $17$ c; sales hinted on regular points at  $17$ c but not yet confirmed. Light native cows strong, with sales at  $17\frac{1}{8}$ c for regular points and this figure freely bid, asking  $18$ c; 2,000 or more St. Pauls sold at  $18$ c. Around 4,000 branded cows sold at  $16$ c middle of week, with earlier sales of 1,600 or more at  $16\frac{1}{8}$ c.

Native bulls stronger; bid of  $12\frac{1}{8}$ c declined for May. Branded bulls nominally around  $11$ c.

**SMALL PACKER HIDES**—Market quiet, locally, but strong. May stocks were cleaned up several weeks ago, with last trading at  $16$ c for all-weight native steers and cows and  $14\frac{1}{8}$ c for branded. Considerably higher prices will undoubtedly be realized for June hides. One local killer declined bid of  $17$ c early in the week, and local killers not inclined to offer June hides yet, with the present buoyant condition of the big packer market.

**COUNTRY HIDES**—Market strong, in sympathy with packer market; offerings very scarce; and quotations changing almost daily. Good all-weights, around 47-lb. av., quoted  $15\frac{1}{8}$ c@ $15\frac{1}{2}$ c. Heavy steers quoted around  $13\frac{1}{8}$ c@ $14$ c; heavy cows around  $13\frac{1}{8}$ c. Buff weights strong and around  $15\frac{1}{8}$ c@ $15\frac{1}{2}$ c. Extremes scarce; choice northern 25/45 lb. weights have sold at  $17$ c, some offered  $17\frac{1}{8}$ c, others talking up to  $18$ c for free of grub hides; 25/50 lb. weights around  $16\frac{1}{8}$ c asked for good northern hides. Bulls  $11\frac{1}{8}$ c@ $11\frac{1}{2}$ c, selected, asked. All-weight western branded stronger and quoted  $13\frac{1}{8}$ c, Chicago freight.

**CALFSKINS**—Packer calfskins active and higher. One packer moved 33,000 April calfskins at  $21$ c; these ran about 6 per cent southern, which brought  $1$ c less. Another packer moved a small lot at  $21\frac{1}{8}$ c, all northern. Earlier sales by other packers at  $20\frac{1}{8}$ c, leaving market well cleaned up to May slaughter.

First salted Chicago city calfskins strong, with sales at  $20$ c for 10/15 lb. weights. Rumors of sales of straight weights at  $20$ c but not yet confirmed; earlier sales at  $19$ c and  $19\frac{1}{8}$ c for straight weights. Talking considerably higher on heavy weights alone. Resalted lots firmer and priced at

$16\frac{1}{8}$ c, selected. Mixed cities and countries nominally around  $17$ c.

**KIPSKINS**—Packer kipskins in small supply and well cleaned up to May. Last trading on natives at  $19$ c, and nominally quoted  $19\frac{1}{8}$ c@ $19\frac{1}{2}$ c; over weights last sold with others at  $18$ c, and  $18\frac{1}{8}$ c alone. One packer sold 4,000 branded kips, and another couple hundred, both at  $17$ c.

First salted Chicago city kips very scarce and quoted nominally at  $18\frac{1}{8}$ c@ $19$ c. Resalted lots nominally  $17\frac{1}{8}$ c@ $17\frac{1}{2}$ c, selected. Mixed cities and countries around  $17$ c, nominally.

Packer regular slunks sold at  $1.25$ , some asking higher; hairless slunks quoted around  $60$ @ $65$ c. Small packer slunks last sold at  $1.15$  for regulars and  $60$ c for hairless.

**HORSEHIDES**—Market strong. Choice renderers generally held at  $5.75$ ; good mixed lots around  $5.00$ @ $5.25$ ; ordinary northern country lots around  $4.50$ @ $4.75$ .

**SHEEPSKINS**—Dry pelts  $20$ @ $22$ c per lb., according to section. Packer shearlings stronger; one packer moved a car at  $97\frac{1}{8}$ c, while some shearlings are sold ahead at old price. Pull has been running below estimate and market remains well cleaned up. Pickled skins closely sold up and firm; market nominally around  $7.25$ @ $7.50$  per doz., straight run of lamb. Packer wool lambs around  $3.25$ @ $3.35$  per cwt. live lamb at Chicago, and  $3.35$  per cwt. salted basis at New York.

**PIGSKINS**—No. 1 pigskin strips inactive; bidding  $7$ c, asking  $7\frac{1}{8}$ c. Gelatine stocks active at  $4\frac{1}{8}$ c, Chicago basis, several cars moving at this figure.

### New York

**PACKER HIDES**—Market active and sharply higher during the week. Following the upturn in the western market, May hides were freely moved, leaving the market fairly well cleaned up on that month's stocks. The full Chicago prices at the time were obtained on all descriptions of koshers, heavy native steers bringing  $17$ c, butts  $16\frac{1}{8}$ c, Colorados  $16$ c, light native cows  $17\frac{1}{8}$ c, and further offerings are scarce.

**COUNTRY HIDES**—Country hides strong; while the higher prices prevailing in the packer market brought out offerings from dealers, a decided scarcity of offerings generally is reported. All-weights are very strongly held at all points, with stocks light. Buffs around  $14\frac{1}{8}$ c asked. Good 25/45 lb. extremes, mid-west stocks free of grubs,  $17\frac{1}{8}$ c@ $18$ c talked; 25/50 lb. weights  $16\frac{1}{8}$ c@ $17$ c asked. Good inquiries but trading very light.

**CALFSKINS**—Calfskins strong, with good demand at steady prices. Trading at the end of last week and early this week absorbed around 10,000 of 5-7's at

$1.75$ ; some 7-9's sold at  $2.10$ ; and 9-12's at  $3.10$ . The 12-17 lb. veals have sold at  $3.35$ ; and 17 lb. up held at  $4.25$ .

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ending May 14, 1927, 4,680,000 lbs.; previous week, 4,905,000 lbs.; same week, 1926, 2,665,000 lbs.; from Jan. 1 to May 14, 92,857,000 lbs.; same period, 1926, 62,254,000 lbs.

Shipments of hides from Chicago for the week ending May 14, 1927, 4,386,000 lbs.; previous week, 4,897,000 lbs.; same week, 1926, 4,920,000 lbs.; from Jan. 1 to May 14, 102,428,000 lbs.; same period, 1926, 98,966,000 lbs.

### CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending May 21, 1927, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending May 21, '27.	Week ending May 14, '27.	Cor. week 1926.
Spready native steers	@19 $\frac{1}{8}$	@19 $\frac{1}{8}$	@15 $\frac{1}{8}$
Heavy native steers	@17 $\frac{1}{8}$	@16 $\frac{1}{8}$	13 @14
Heavy Texas steers	@16 $\frac{1}{8}$	@16 $\frac{1}{8}$	@13
Heavy butt branded steers	@16 $\frac{1}{8}$	@16 $\frac{1}{8}$	@13
Heavy Colorado steers	@16	@15 $\frac{1}{8}$	@12 $\frac{1}{8}$
Ex-light Texas steers	@16	@15	@12 $\frac{1}{8}$
Branded cows	@16	@15	@12 $\frac{1}{8}$
Heavy native cows	@16 $\frac{1}{8}$ @17	@15 $\frac{1}{8}$	@12 $\frac{1}{8}$ ax
Light native cows	@17 $\frac{1}{8}$ @18	@16 $\frac{1}{8}$ @17	@14 @10n
Native bulls	@12 $\frac{1}{8}$ @13ax	@12	@10n
Branded bulls	@11 @11 $\frac{1}{8}$	10 $\frac{1}{2}$ @11	@8 $\frac{1}{2}$ n
Calfskins	@21 @21 $\frac{1}{8}$	@21ax	19 @20
Kips	@19 @19 $\frac{1}{8}$	@19	17 @17 $\frac{1}{8}$
Kips, overwt.	@18 @18 $\frac{1}{8}$	18 $\frac{1}{2}$ N@17 $\frac{1}{8}$ S	@15 $\frac{1}{8}$ n
Kips, branded	@17 @17 $\frac{1}{8}$	@16 @16 $\frac{1}{8}$ ax	13 $\frac{1}{2}$ @14
Slunks, regular	@1.25 @1.20@1.30ax	@1.25	@95ax
Slunks, hairless	@65 @65	@50	@50
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.			
	Week ending May 21, '27.	Week ending May 14, '27.	Cor. week 1926.
Natives, all weights	@17 @17 $\frac{1}{8}$	16 @16 $\frac{1}{8}$ n	@13
Branded hds.	@15 $\frac{1}{8}$ @16n	14 $\frac{1}{2}$ @15n	@12
Bulls, native	@12 @12 $\frac{1}{8}$	@12	8 $\frac{1}{2}$ @9
Branded bulls	@10 @10 $\frac{1}{8}$	@10	.....
Calfskins	@19 @19 $\frac{1}{8}$	@19	@17 $\frac{1}{8}$ n
Kips	@18 @18 $\frac{1}{8}$	@18ax	@10n
Slunks, regular	1.10@1.15	1.10@1.15	50 @77 $\frac{1}{8}$
Slunks, hairless	@55 @55	@50	@50n

COUNTRY HIDES.			
	Week ending May 21, '27.	Week ending May 14, '27.	Cor. week 1926.
Heavy steers	13 $\frac{1}{8}$ @14n	13 @13 $\frac{1}{8}$ ax	10 $\frac{1}{2}$ @11
Heavy cows	@13 $\frac{1}{8}$ n	12 $\frac{1}{2}$ @13ax	9 $\frac{1}{2}$ @10
Butts	@15 @15 $\frac{1}{8}$	@14 $\frac{1}{2}$ ax	10 @10 $\frac{1}{8}$
Extremes	@16 @17	15 $\frac{1}{2}$ @16 $\frac{1}{8}$	12 $\frac{1}{2}$ @13
Bulls	@11 @11 $\frac{1}{8}$	10 @10 $\frac{1}{8}$ ax	7 @7 $\frac{1}{8}$
Calfskins	@15 @15 $\frac{1}{8}$	14 $\frac{1}{2}$ @15n	12 $\frac{1}{2}$ @13
Kips	@15 $\frac{1}{8}$ @16n	14 $\frac{1}{2}$ @15n	10 $\frac{1}{2}$ @11 $\frac{1}{8}$
Light calf	1.00@1.10	1.00@1.10	65 @70
Deacons	1.00@1.10	1.00@1.10	55 @60
Slunks, regular	@70 @70	@65 @75	55 @60
Slunks, hairless	@20 @25	@20 @25	15 @20
Horsehides	4.50@5.75	4.50@5.75	3.50@4.25
Hogskins	@40 @40	@40 @40	20 @25

SHEEPSKINS.			
	Week ending May 21, '27.	Week ending May 14, '27.	Cor. week 1926.
Packer lambs	1.75@2.25	1.75@2.25	1.35@1.40
Pkr. shearlings	@97 $\frac{1}{8}$	@92 $\frac{1}{8}$	20 @22
Dry pelts	@20 @22	20 @22	20 @25

## Stocks and Distribution of Hides and Skins

Stocks of hides and skins at the end of March, 1927, with comparisons, based on reports received from 4,208 manufacturers and dealers, are reported by the U. S. Department of Commerce as follows:

Kind.	Stocks on hand or in transit.			Stocks disposed of during March, 1927.
	March, 1927.	February, 1927.	March, 1926.	
Cattle, total, hides.....	3,471,302	3,606,351	4,241,977	1,749,260
Domestic—packer hides.....	2,410,553	2,609,554	2,747,843	1,049,487
Domestic—other than packer hides.....	704,613	837,873	1,271,072	1,821,867
Foreign (not including foreign-tanned) hides.....	296,136	158,924	223,062	77,906
Buffalo hides.....	15,853	7,716	41,556	1,095
Cattle and kip, foreign-tanned hides and skins.....	3,656,802	3,777,857	3,533,602	1,059,511
Calf and kip skins.....				
Horse, colt, ass, and mule:				
Hides.....	137,967	141,492	109,213	70,181
Fronts, whole.....	147,224	156,084	110,404	1,961
Butts, whole.....	96,612	140,508	222,510	4,267
Shanks.....	70,396	80,286	59,272	66
Goat and kid skins.....	9,212,325	7,975,431	7,368,557	1,208,708
Cabretta skins.....	991,020	815,838	535,002	95,054
Sheep and lamb skins.....	6,491,557	6,777,883	5,846,408	3,930,881
Skivers and fleshers, dozens.....	134,150	135,220	104,028	13,907
Kangaroo and wallaby skins.....	199,283	204,690	159,201	2,600
Deer and elk skins.....	239,394	242,448	276,728	79,584
Pig and hog skins.....	29,791	38,389	38,343	28,862
Pig and hog strips, pounds.....	467,516	385,212	396,706	34,525

\*Represents deliveries by packers, butchers, dealers and importers.



# ICE AND REFRIGERATION

## ICE NOTES.

M. M. Gay, G. W. Smith and Amanda Gay are incorporators of the Gay Ice and Cold Storage Co., Jasper, Fla.

The Suwannee Cold Storage Co. of Live Oak, Fla., has been incorporated by Edward Porter, B. W. Helvenston and J. Robert Dasher.

A \$125,000 cold storage plant is to be built in Weslaco, Tex., by Wm. R. Burns and E. W. Napier of Harlingen, Tex.

A cold storage plant which will cost \$150,000 is to be erected in McAllen, Tex., by the Rio Grande Valley Cold Storage Co.

Fire recently destroyed the cold storage plant of the R. W. Rinsler Produce Co. in

Moravia, Ia. The plant was valued at \$25,000.

O. F. Reed of Rison, Ark., has erected and is operating an ice and cold storage plant in Bearden, Ark.

Extensive additions and remodeling are being made on the ice and cold storage plant of the Southwest Power Co., Harrison, Ark.

An ice and cold storage plant is being erected in Hollister, Calif., by the National Ice & Cold Storage Co.

The Home Ice Co. recently opened a cold storage plant in Long Beach, Calif., providing storage capacity of 450,000 cubic feet. Total cost was about \$250,000.

Plans are in progress for the erection

of a cold storage plant in Vancouver, B. C., by the Mainland Ice Storage Co.

The Collett Ice Co. plan to erect an ice and cold storage plant in Fort Collins, Colo.

The Jacksonville Ice & Cold Storage Co. plan to build an addition to their plant in Jacksonville, Fla. Estimated cost is about \$45,000.

Cold storage equipment is being added to the ice plant of the General Utilities & Operating Co. in Monticello, Fla.

The Florida West Coast Ice Co. plan the erection of a cold storage plant in St. Petersburg, Fla.

The Americus Grocery Co. intend to establish a cold storage warehouse in Americus, Ga.

A one-story cold storage plant has been erected in Mt. Carmel, Ill., by the Henneberger Ice Co.

Remodeling operations will soon be begun on the plant of the Jasper Ice & Cold Storage Co., Jasper, Ind., recently purchased by the Ebner Ice & Cold Storage Co., Vincennes, Ind.

A three-story ice and cold storage plant, to cost about \$100,000, is to be erected by the Wadley Packing Co., Terre Haute, Ind.

Roscoe Gray has established an ice and cold storage plant in Lyndon, Kans.

The cold storage plant of the Quitman Mercantile Co., Quitman, Miss., is being remodeled.

Extensive improvements are being made on the ice and cold storage plant of A. B. Cole & Sons, California, Mo.

A cold storage building is to be erected in Manchester, Mo., by the St. Louis County Ice & Cold Storage Co. Estimated cost of the building is \$40,000.

A cold storage room is to be added to the plant of Kerr & Brownfield, Ozark, Mo., which was recently sold to the Springfield Co.

The cold storage capacity of the Terminal Warehouses of St. Joseph, Inc., St. Joseph, Mo., will be enlarged.

## COLD STORAGE MEN TO MEET.

A large group of California delegates as well as a number of representatives from cold storage plants in the northwest are expected to attend the seventh annual meeting of the Pacific States Cold Storage Warehousemen's association to be held May 30, 31, and June 1, at the Hotel Multnomah, Portland, Ore.

Some of the subjects to be discussed are: Engine Room Apportionment, by H. L. Lincoln; Cost Accounting and Standardization, by Guy S. Lamoreaux; Broadening Cold Storage Service, by J. Q. Patton; Status as a Regulated Public Utility, by F. B. Whipple; Insurance, by Herbert C. Stone.

Other subjects of interest will also be discussed. L. A. Bailey is secretary of the association.

## A NEW CLEANSING AGENT.

A report entitled, "The Use of Sodium Hypochlorite in the Packing Plant," recently was made available to member companies of the Institute. It explains the possibilities of using this chemical as a cleansing agent in the packinghouse and gives directions for manufacturing it in quantity. The report was compiled as a consequence of experiments conducted in the Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson at the University of Chicago.

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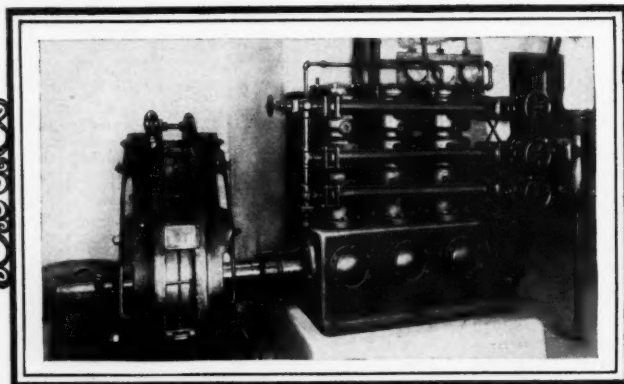
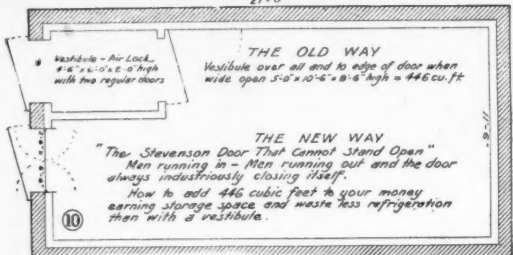
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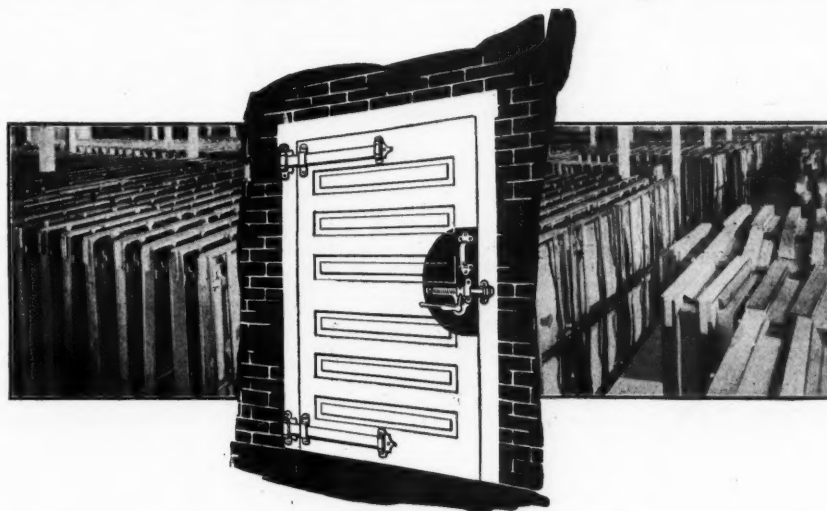
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Consequently, each Jamison Door is the finest that a group of seasoned craftsmen can produce. Consequently, too, each Jamison price is lower than could be offered elsewhere—even if doors of equal quality were produced anywhere else. The simple

reason is that Jamison—outselling the output of all other cooler door manufacturers combined—enjoys unequalled, cost-lowering, *volume* advantages.

There are more Jamison Doors in use—there are more Jamison Doors bought year after year—than all other makes of Cooler and Freezer Doors put together.

When you buy a Jamison, you are certain of getting the utmost *proven* protection per dollar invested.



Write—**RIGHT NOW**  
—for our new catalog No. 13. It brings you complete information on Jamison Cooler and Freezer Doors, Automatic Ice Chutes, and other Jamison protective products.

When you install a Jamison, you are increasing the value of your plant with a door which, under normal conditions—and even worse than normal conditions—will serve perfectly, perpetually. When you order a standard Jamison Cooler or Freezer Door, your shipment is made promptly from our large *ready-to-ship* stock. When you order a *special size* Jamison Door, you command the facilities of a highly organized plant in position to give special orders *special attention*.

# Jamison Doors

Jamison Cold Storage Door Co.

Hagerstown, Maryland, U. S. A.

# Chicago Section

George M. Foster, secretary of John Morrell & Co., Ottumwa, Ia., visited in Chicago this week.

Charles S. Hughes of the Hughes-Curry Packing Co., Anderson, Ind., transacted business in Chicago this week.

Fred Begg, president of the Powers-Begg & Co., Jacksonville, Ill., was a Chicago business visitor this week.

David G. Madden, vice-president of the East Tennessee Packing Co., Knoxville, Tenn., was a Chicago visitor this week.

M. T. McClelland, general sales manager of John Morrell & Co., Ottumwa, Ia., was a Chicago visitor this week.

George A. Hormel, president of Geo. A. Hormel & Co., Austin, Minn., called on friends in Chicago this week.

Jay E. Decker, president of Jacob E. Decker & Sons, Inc., Mason City, Ia., visited in Chicago this week.

T. E. Byous, head of the by-products department of Swift & Company in Harrison, N. J., spent several days in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,491 cattle, 14,000 calves, 65,167 hogs and 36,207 sheep.

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., celebrated his 67th birthday on May 20, and was the recipient of a stack of congratulations from friends in the industry, in which he is one of the pioneer figures.

Among the visitors from the Swift Canadian Co. to Chicago headquarters this week were J. H. Tapley, manager of the Toronto plant; C. E. Desourby, manager of the Quebec branch house; E. M. Rose, manager of the Bonaventure market, Montreal.

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending May 14, 1927, on shipments sold out were as follows: Cows, common to good, 11@16c; steers, common to medium, 14@17c; steers, good to choice, 18@20c; and averaged 15.76c a pound.

Fred T. Fuller, gentleman farmer, of Des Moines, Iowa, was in Chicago this week, meeting a host of his old friends and associates. Fred expects to have a nice bunch of purebred pigs this spring. Being on the other side of the fence now, he evidently has hopes of continued high hogs.

Arthur Jones of Marples-Jones & Co., Ltd., Liverpool, the well-known British provision firm which represents Geo. A. Hormel & Co. of Austin, Minn., in England, visited in Chicago this week in the course of an American tour. Mr. Jones went from Chicago to Austin, Minn., to visit the plant there.

Provision shipments from Chicago for the week ending May 14, 1927, with comparisons, are reported as follows:

	Last week	Prev. week	Cor. week, 1926
Cured meats, lbs. . . . .	13,903,000	12,916,000	18,411,000
Fresh meats, lbs. . . . .	31,472,000	37,184,000	37,163,000
Lard, lbs. . . . .	7,079,000	7,178,000	6,235,000

O. M. Rexinger, well-known Pacific Coast vegetable oils, fats, provisions and produce broker, has opened an office in

Chicago in Room 1100 Postal Telegraph Building. The new office is in charge of C. L. Teissler, who is a thoroughly experienced provision man. The firm name is Rexinger Brokerage Company, Inc.

## COTTON OIL PROBLEMS.

Continued from page 36.)  
much of it for food and feed as our people need and our farmers can grow with good profit to themselves. We have not reached that limit in fat—cotton oil—and would not in protein—cotton seed meal—if that product's real value were generally known and we marketed it in better balanced form.

We believe that our future success lies neither in greatly reduced cotton production nor in too high prices for cotton, tending to drive its production to foreign countries, but in reduced cost of production to which we have contributed and will still more contribute by giving real and increasing value to the seed through increased value and use of the products of the seed.

In that increased value we have not hitherto adequately shared. One of the crying adjustments needed is some arrangement by which we may share in it.

## "Spavined" Crude Cotton Oil.

As in all more or less damaged raw product everywhere it has been the custom—and we cannot be blamed for it more than others—to make more than usual profit on damaged seed and damaged oil in the work of fitting it for market. When street cars required horses a spavined, "slightly off" horse, capable of as much and as good work as a sound one, could be bought for much less.

Some even congratulate cotton growers that they can obtain half price and more for damaged cotton seed when farmers growing any cereal with equal damage would suffer a total loss. Let us be fair. No need to foul our own nest.

That custom has been a temporarily paying one, has saved many mills and refineries from the effects of too keen competition for raw products, or in sale of the finished product, and from bankruptcy.

That policy, however, has made us too indifferent to the damage done to the food

Fred J. Anders Chas. H. Reimers

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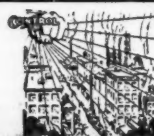
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and feed products of the seed which comes from damage to the seed and among other things has prevented us from forcing the ginner, as we ought, to keep the dirt once removed from the seed from being put back in the seed.

#### The Turning Point.

We are about to change our trade customs with reference to crude cotton oil, about to recognize the principle, too long neglected, of immediate cash rewards for better care and better manufacture. That is the biggest forward step in the history of the industry, and will have far reaching consequences for good. All concerned in bringing it about deserve congratulation and praise. I have publicly so stated.

But it is not proposed to alter our discounts. "Slightly off" and "off" crude cotton oil, "spavined" crude cotton oil, and even "basis prime"—all oil that will not refine with only standard loss and up to standard color—is still to furnish a greater proportionate profit to whomever fits it for market, and that must be reflected right back upon the price of the seed.

How can I quarrel with millers or refiners when I am in the same boat? The more damaged seed and oil, the more claims, the greater my individual profit and proportionately much greater in a season than either miller's or refiner's. I can only say for myself that I am willing to take less cake if that will give these distressed cotton growers more bread.

Anyway, in view of the national calamity, let us face the situation frankly. I have already written suggestion for reducing the discounts on crude cotton oil, and expressed the hope that in some future year when a truer evaluation is had of their economic relation to each other of the four different industrial elements, necessary to give ultimate consumers the edible products of the cotton plant, that these suggestions may be considered and find their place in our rules.

#### Does the Flood Alter the Case?

But if in view of the present national disaster, of the urgent need of the distressed cotton growers for rehabilitation, of the certainty that planting so late as they must much cotton will be caught by frost, much longer long in the fields, resulting in much frost-bitten and field-damaged seed, all making oil that will be subject to discount, some very heavy discount as planned, perhaps these suggestions are worth considering now.

The people of the United States from Maine to California and even in foreign countries are contributing ten million dollars through the Red Cross towards relieving losses which Hon. Herbert Hoover states will be over a hundred million dollars.

If we can afford now at this convention to revise these discounts downward on crude cotton oil, this will automatically, from natural competition for seed, WITHOUT NEED OF CHANGING SEED RULES UNLESS DESIRED, enable these distressed cotton growers to realize more from the total products of the cotton plant. It will be direct and positive relief going squarely to those who need it most, as true and praiseworthy a charity, if it be a charity, as contributing money to the Red Cross.

A five per cent reduced discount on oil will enable an oil mill without reducing profit to pay \$1.00 per ton more for seed. A twenty-five per cent reduced discount on oil will enable an oil mill to pay without reduced profit \$5.00 a ton more for seed. The consumer, the ultimate individual consumer can stand the raise. One hundred and ten million of them all use cotton goods and would be glad to see the expense of raising cotton reduced. Let them pay their share of the cost of rehabilitation by paying what they have never done before, a fair price for the food products of the cotton plant. Does the flood alter the case?

Since mere words get us nowhere and

even friendly criticism to be constructive must be accompanied by constructive suggestion which may point the way to quick action and results, I make this suggestion in the event that what I am saying meets your approval:

#### A Suggestion for Quick Action

Let us DRAFT three men, and ablest and fairest we can find and charge them with a double commission; first: to prepare a petition to the government to take all necessary and proper steps to prevent the recurrence of such a flood.

Second: Jointly to consider most carefully the tentative discounts and premiums already published, employing able certified public accountants to make the calculations, which are mathematical, not chemical (we have already all the basic chemical facts and basic figures for quick calculation in our rules and code words that we need), and with their help furnish for consideration by our Rules Committee such a schedule of discounts and premiums as shall be fair and mathematically correct to be accepted, rejected, or modified by our Rules Committee and in the usual course passed on by the Rules Committee to the Convention.

Mr. Johnson concludes his letter with an appeal for action at the convention, and a suggestion for letters and telegrams to bring this about.

This communication was not received in time to give it the necessary publicity before the meeting of the Interstate Convention at Memphis during the coming week, but THE NATIONAL PROVISIONER by giving the space to the subject indicates its sympathy with the suggestions of Mr. Lehman Johnson, and the hope that something may be done.

*On each occasion of calamity we make a great to-do about locking the stable door after the horse is stolen. Will we ever get over that childish and futile habit?*

#### ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 20, 1927, show exports from that country were as follows: To England, 217,561 quarters; to the Continent, 58,891 quarters; others, none.

Exports for the previous week were as follows: To England, 217,561 quarters; to the Continent, 19,467 quarters; others, none.

#### SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 14, 1927.

CATTLE.			
	Week ending May 14.	Prev. week.	Cor. week, 1926.
Chicago	27,906	25,578	40,880
Kansas City	24,348	22,100	21,582
Omaha	21,409	19,632	19,196
East St. Louis	11,401	10,462	10,115
St. Joseph	9,898	8,526	7,629
Sioux City	8,098	8,026	8,276
Cudahy	1,063	894	1,045
Pt. Worth	7,023	8,378	10,143
Philadelphia	2,081	2,285	2,347
Indianapolis	14,083	4,409	4,838
Boston	1,079	1,068	1,196
New York and Jersey City	10,257	10,102	10,305
Oklahoma City	3,328	4,114	4,220
Total	133,804	125,574	141,762
HOGS.			
Chicago	128,800	119,200	82,490
Kansas City	43,113	37,501	25,897
Omaha	40,979	42,055	30,062
East St. Louis	47,760	43,408	32,532
St. Joseph	24,885	21,565	21,619
Sioux City	27,407	37,392	22,719
Cudahy	16,839	8,225	11,479
Fort Worth	7,018	8,892	3,112
Philadelphia	19,001	22,174	15,875
Indianapolis	34,357	26,705	24,193
Boston	19,071	9,802	14,381
New York and Jersey City	45,859	48,637	38,591
Oklahoma City	7,506	7,500	6,552
Total	457,786	431,756	329,511
SHEEP.			
Chicago	56,639	43,204	64,354
Kansas City	29,015	22,225	20,099
Omaha	39,504	23,224	31,319
East St. Louis	9,064	6,983	6,738
St. Joseph	21,929	28,896	18,815
Sioux City	2,539	3,201	2,698
Cudahy	435	294	353
Fort Worth	16,103	7,652	13,062
Philadelphia	4,532	4,869	4,256
Indianapolis	696	717	279
Boston	3,653	4,289	4,774
New York and Jersey City	39,307	42,238	45,902
Oklahoma City	392	148	131
Total	214,608	183,180	210,698

#### CHICAGO LIVESTOCK.

##### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 9.	22,673	4,351	44,480	17,755
Tues., May 10.	8,952	3,622	19,346	7,088
Wed., May 11.	10,294	3,252	16,350	6,089
Thur., May 12.	12,471	5,090	32,893	14,702
Fri., May 13.	2,514	1,200	20,886	9,077
Sat., May 14.	309	581	4,183	9,199
Total last week	57,303	18,602	138,058	67,110
Previous week	53,338	19,005	133,740	60,072
Year ago	57,815	15,178	106,703	76,922
2 years ago	57,570	19,576	140,008	91,109

##### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 9.	6,678	3	9,126	2,919
Tues., May 10.	2,761	118	3,359	1,738
Wed., May 11.	3,877	6	1,709	406
Thur., May 12.	2,817	23	3,098	3,817
Fri., May 13.	1,105	.....	3,923	3,449
Sat., May 14.	287	.....	1,294	2,582
Total last week	17,585	150	22,569	14,911
Previous week	17,556	289	20,165	15,226
Year ago	16,982	506	24,740	13,527
2 years ago	17,352	288	30,489	18,357

Receipts at Chicago Stock Yards thus far this year to May 14, with comparative totals:

	1927.	1926.
Cattle	1,025,545	1,105,700
Calves	286,698	296,547
Hogs	2,872,052	2,879,247
Sheep	1,359,580	1,574,045

Combined weekly hog receipts at eleven markets for week ending May 14, with comparisons:

	1927.	1926.
Week ending May 14.	532,000	533,000
Previous week	533,000	534,000
1925	535,000	536,000
1924	537,000	538,000
1923	539,000	540,000
1922	542,000	543,000

Combined receipts at seven markets for the week ending May 14, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending May 14.	172,000	453,000	172,000
Previous week	163,000	457,000	168,000
1926	171,000	365,000	174,000
1925	179,000	445,000	210,000
1924	194,000	507,000	149,000
1923	178,000	554,000	159,000
1922	161,000	433,000	151,000

Combined receipts at seven points for the year to May 14, with comparisons:

	Cattle.	Hogs.	Sheep.
1927	3,169,000	9,156,000	3,603,000
1926	3,534,000	9,142,000	3,900,000
1925	3,483,000	11,367,000	3,748,000
1924	3,547,000	13,313,000	3,896,000
1923	3,559,000	12,533,000	3,886,000
1922	3,301,000	8,988,000	3,450,000

\*Previous to 1927 calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top average price for hogs, with comparisons:

	Average Number weight—lbs.	Prices—Top.	Average.
*This week.	137,900	247	\$10.35
Previous week	135,740	243	10.90
1926	106,703	253	14.40
1925	140,008	233	13.35
1924	144,406	237	7.65
1923	174,000	240	8.05
1922	138,654	243	11.00
Av. 1922-1926	140,700	241	\$10.90

\*Receipts and average weight for week ending May 14, 1927, unofficial.

#### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending May 14.	\$11.10	\$ 9.70	\$ 8.00	\$15.00
Previous week	11.90	10.15	8.25	16.25
1926	9.35	13.35	7.50	14.40
1925	10.05	12.45	7.50	13.95
1924	9.65	7.30	7.50	15.10
1923	9.35	7.70	7.80	14.60
1922	8.25	10.70	7.50	12.40
Av. 1922-1926	\$ 9.35	\$10.30	\$ 7.55	\$14.05

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending May 14.	40,000	115,100	51,000
Previous week	35,782	109,575	44,845
1926	40,880	82,490	64,354
1925	40,218	104,153	107,689
1924	38,695	101,916	46,894
*Saturday, May 14, estimated.			
Chicago packers hog slaughters for the week ending May 14, 1927:			
Armour & Co.	19,900		
Anglo-American	4,400		
Swift & Co.	14,000		
Hammond Co.	3,700		
Morris & Co.	6,700		
Wilson & Co.	9,800		
Boyd-Lanham	4,800		
Western Packing Co.	8,000		
Roberts & Oak	9,900		
Miller & Hart	5,700		
Independent Packing Co.	4,100		
Brennan Packing Co.	6,700		
Agar Packing Co.	4,500		
Others	26,600		
Total	126,800		
Previous week	119,200		
1926	84,700		
1925	106,000		
1924	122,100		

(For Chicago livestock prices see page 42.)

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday, May 19, 1927.

### Green Meats.

Regular Hams—	
8-10 lbs. avg.	@20½
10-12 lbs. avg.	@18½
12-14 lbs. avg.	@18½
14-16 lbs. avg.	@18½
16-18 lbs. avg.	@18½
18-20 lbs. avg.	@18½
Skinned Hams—	
14-16 lbs. avg.	@19½
16-18 lbs. avg.	@19½
18-20 lbs. avg.	@19½
20-22 lbs. avg.	@17½
22-24 lbs. avg.	@16½
24-26 lbs. avg.	@15½
26-30 lbs. avg.	@15½

Piconics—	
4-6 lbs. avg.	@13½
6-8 lbs. avg.	@11½
8-10 lbs. avg.	@11
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@10½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@22½
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@20
12-14 lbs. avg.	@18
14-16 lbs. avg.	@17
16-20 lbs. avg.	@16½

### Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@22
10-12 lbs. avg.	@21½
12-14 lbs. avg.	@20
14-16 lbs. avg.	@19½
16-18 lbs. avg.	@19½
18-20 lbs. avg.	@19½
Boiling Hams—(house run)	
16-18 lbs. avg.	@19½
18-20 lbs. avg.	@19½
20-22 lbs. avg.	@19½
Skinned Hams—	
14-16 lbs. avg.	@21
16-18 lbs. avg.	@20½
18-20 lbs. avg.	@20½
20-22 lbs. avg.	@19½
22-24 lbs. avg.	@19
24-26 lbs. avg.	@18½
26-30 lbs. avg.	@17

Piconics—	
4-6 lbs. avg.	@14
6-8 lbs. avg.	@12
8-10 lbs. avg.	@11½
10-12 lbs. avg.	@11½
12-14 lbs. avg.	@11½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@23
8-10 lbs. avg.	@22
10-12 lbs. avg.	@20½
12-14 lbs. avg.	@18½
14-16 lbs. avg.	@17½
16-20 lbs. avg.	@17

### Dry Salt Meats.

Extra short clears, 35/45	@13
Extra short ribs, 35/45	@13
Regular plates, 6-8	@12
Clear plates, 4-6	@9½
Jowl butts	@8½
Fat Backs—	
8-10 lbs. avg.	@10
10-12 lbs. avg.	@10
12-14 lbs. avg.	@10
14-16 lbs. avg.	@11
16-18 lbs. avg.	@11½
18-20 lbs. avg.	@12
20-25 lbs. avg.	@12½
Clear Bellies—	
16-18 lbs. avg.	@15
18-20 lbs. avg.	@14½
20-25 lbs. avg.	@14½
25-30 lbs. avg.	@14½
30-35 lbs. avg.	@14½
35-40 lbs. avg.	@14½
40-50 lbs. avg.	@14

## FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MAY 14, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.30	12.30	12.22½	12.22½
July	12.27½	12.37½	12.27½	12.30
Sept.	12.50	12.57½	12.50	12.50
CLEAR BELLIES—				
May	13.05	14.02½	13.05	14.02½
July				
Sept.				
SHORT RIBS—				
May				12.80
July				12.80
Sept.				

MONDAY, MAY 16, 1927.

	Open.	High.	Low.	Close.
LARD—				
May				12.27½b
July	12.37½	12.37½	12.35	12.37½b
Sept.	12.50-55	12.57½	12.50	12.57½
Oct.	12.62½	12.62½	12.57½	12.57½
CLEAR BELLIES—				
May	14.20	14.20	14.20	14.20
July	14.30	14.30	14.25	14.25ax
Sept.				14.15a
SHORT RIBS—				
May				12.85b
July	13.15	13.15	13.10	13.10ax
Sept.				13.00b

TUESDAY, MAY 17, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.30	12.30	12.27½-30	12.27½-30b
July	12.35-37½	12.40	12.35	12.40ax
Sept.	12.57½-60	12.60	12.55	12.57½b
Oct.	12.60	12.62½	12.60	12.62½ax
CLEAR BELLIES—				
May	14.10	14.10	14.10	14.10
July	14.20	14.20	14.20	14.20
Sept.				14.15a
SHORT RIBS—				
May	12.75	12.75	12.75	12.75
July	12.95	12.95	12.95	12.95
Sept.				13.00ax

WEDNESDAY, MAY 18, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.30	12.30	12.25	12.25ax
July	12.35	12.40-42½	12.35	12.35ax
Sept.	12.55-57½	12.60	12.52½	12.52½
Oct.	12.65	12.65	12.57½	12.57½
CLEAR BELLIES—				
May	14.37½	14.37½	14.37½	14.37½
July	14.25	14.45	14.25	14.45
Sept.	14.40	14.40	14.40	14.40
SHORT RIBS—				
May	12.60	13.00	12.60	13.00b
July	12.90	13.05	12.85	13.05
Sept.				13.00ax

THURSDAY, May 19, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.25	12.47½	12.25	12.45ax
July	12.45	12.57½	12.42½-45	12.52½-55
Sept.	12.55-57½	12.75	12.55	12.70b
Oct.				12.75ax
CLEAR BELLIES—				
May	14.30	14.50	14.30	14.50b
July	14.35	14.50	14.35	14.50
Sept.	14.45	14.50	14.45	14.50
SHORT RIBS—				
May				13.00n
July	13.05	13.05	13.05	13.05
Sept.				12.95ax

FRIDAY, MAY 20, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.45	12.45	12.35	12.40b
July	12.32½	12.35	12.27½	12.32½ax
Sept.	12.72½	12.75	12.65	12.70b
Oct.	12.80	12.80	12.70	12.72½b
CLEAR BELLIES—				
May				14.50n
July				14.62½b
Sept.	14.75	14.75	14.75	14.75
SHORT RIBS—				
May				13.00ax
July				13.00
Sept.	12.95	13.05	12.95	13.05

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, May 19, 1927, with comparisons, were as follows:

	Week ending May 19.	Prev. week.	Cor. week.
Armour & Co.	8,508	10,123	3,541
Anglo-American Prov. Co.	4,338	3,913	1,237
Swift & Co.	8,882	11,168	5,850
G. H. Hammond Co.	4,844	4,691	2,545
Morris & Co.	7,769	7,596	2,616
Wilson & Co.	9,606	8,801	4,763
Boyd-Lunham Co.	4,222	4,593	2,680
Western Pkg. & Prov. Co.	11,717	9,110	8,563
Roberts & Onke	7,200	7,027	3,373
Miller & Hart	5,032	4,600	2,445
Independent Packing Co.	3,941	3,734	5,062
Brennan Packing Co.	6,800	6,067	5,450
Agar Packing Co.	4,350	3,606	1,810
Total	87,069	85,098	67,224

## CHICAGO RETAIL FRESH MEATS.

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	22	12
Rib roast, light end	36	28	20
Chuck roast	24	20	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	40	32	22
Steaks, porterhouse	50	37	25
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

### Lamb.

	Good.	Com.
Hindquarters	45	25
Legs	45	30
Stews	20	15
Chops, shoulder	25	20
Chops, rib and loin	55	25

### Mutton.

Legs	26	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	35	..

### Pork.

Loins, whole, 8@10 avg.	23	@30
Loins, whole, 10@12 avg.	25	@27
Loins, whole, 12@14 avg.	24	@26
Loins, whole, 14 and over	24	@26
Chops	28	@32
Shoulders	22	@22
Butts	24	@24
Spareribs	18	@18
Hocks	14	@14
Leaf lard, unrendered	..	@15

### Veal.

Hindquarters	32	@36
Forequarters	18	@24
Legs	32	@36
Breast	32	@36
Shoulders	14	@18
Outlets	12	@24
Rib and loin chops	40	@40
	35	@35

### Butchers' Offal.

Suet	@6
Shop fat	@3
Bones, per 100 lbs. basis	@50
Calf skins	@15
Kips	@13
Deacons	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1 c. 1. Chicago	9½	6½
Double refined saltpetre, gran., 1 c. 1.	8	7½
Crystals	8	7½
Double refined nitrate of soda, f. o. b. N. Y. S. S., carloads	3½	3½
Less than carloads, granulated	4½	4
Crystals	5½	5
Kegs, 100@200 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls. in less than 5-ton lots	9½	10
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago		
bulk		\$6.80
Medium, car lots, per ton, f.o.b. Chicago		
bulk		9.10
Rock, car lots, per ton, f.o.b. Chicago		7.90
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans	@5.00	
Second sugar, 90 basis	None	
Syrup, testing 63 and 65 combined sucrose and invert, New York	@.41	
Standard granulated f.o.b. refiners (2%)	@6.19	
Packers' curing sugar, 100 lb. bags, f.o.b.		
Reserve, 1a., less 2%	@5.70	
Packers' curing sugar, 250 lbs. bags, f.o.b.		
Reserve, 1a., less 2%	@5.60	

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

7407 SOUTH LA SALLE STREET

CHICAGO, ILL.

When You Write  
The Advertiser  
Mention  
THE NATIONAL PROVISIONER

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending, May 21.	Cor. week, 1926.
Prime native steers.....	19 @20	17 @19
Good native steers.....	18 @18	15 @17
Medium steers.....	14 @16	13 @16
Heifers, good.....	13 @18	13 @18
Cows.....	10 1/2 @15	10 1/2 @14 1/2
Hind quarters, choice.....	25 @24	
Fore quarters, choice.....	26 @16	

## Beef Cuts.

Steer Loins, No. 1.....	@42	@30
Steer Loins, No. 2.....	@38	@28
Steer Short Loins, No. 1.....	@54	@39
Steer Short Loins, No. 2.....	@48	@34
Steer Loin Ends (hips).....	@30	@23
Steer Loin Ends, No. 2.....	@29	@22
Cow Loins.....	@24	@22
Cow Short Loins.....	@30	@22
Cow Loin Ends (hips).....	@18	@17
Steer Ribs, No. 1.....	@27	@20
Steer Ribs, No. 2.....	@25	@20
Cow Ribs, No. 1.....	@18	@17
Cow Ribs, No. 2.....	@18	@17
Cow Ribs, No. 3.....	@14	@14
Steer Rounds, No. 1.....	@18 1/2	@10 1/2
Steer Rounds, No. 2.....	@18 1/2	@10
Steer Chucks, No. 1.....	15 @15 1/2	@12 1/2
Steer Chucks, No. 2.....	@14	@12
Cow Rounds.....	@12	@12
Cow Chucks.....	@12 1/2	@11 1/2
Steer Plates.....	11 1/2 @12	@11 1/2
Medium Plates.....	@10	@11 1/2
Briskets, No. 1.....	@16	@17
Briskets, No. 2.....	@12	@13
Steer Navel Ends.....	@9	@9 1/2
Cow Navel Ends.....	@9	@9 1/2
Fore Shanks.....	@8 1/2	@8
Hind Shanks.....	@8 1/2	@8
Rolls.....	@24	@20
Strip Loins, No. 1, boneless.....	@50	@45
Strip Loins, No. 2.....	@40	@35
Strip Loins, No. 3.....	@35	@30
Sirloin Butts, No. 1.....	@34	@25
Sirloin Butts, No. 2.....	@25	@15
Sirloin Butts, No. 3.....	@15	@10
Beef Tenderloins.....	@70	@65
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	@18	@18
Flank Steaks.....	@18	@14
Shoulder Clods.....	@15	@15
Hanging Tenderloins.....	@10	@10

## Beef Products.

Brains (per lb.).....	@12	13 1/2 @14 1/2
Hearts.....	@8	@12
Tongues.....	22 @29	29 @30
Sweetbreads.....	@40	@32
Ox-Tail, per lb.....	9 @10	9 @10
Fresh Tripe, plain.....	@6	@4
Fresh Tripe, H. C.....	@3 1/2	@3 1/2
Livers.....	10 @14	10 1/2 @14
Kidneys, per lb.....	@10 1/2	10 @10 1/2

## Veal.

Choice Carcass.....	@19	@21
Good Carcass.....	@14	@18
Good Saddle.....	@18	@30
Good Backs.....	@10	@15
Medium Backs.....	@10	@12

## Veal Products.

Brains, each.....	@13	14 1/2 @15 1/2
Sweetbreads.....	@65	45 @60
Calf Livers.....	@44	@38

## Lamb.

Choice Lambs.....	@35	@30
Medium Lambs.....	@28	@28
Choice Saddle.....	@36	@35
Medium Saddle.....	@35	@32
Choice Fore.....	@25	@25
Medium Fore.....	@26	@25
Lamb Fries, per lb.....	@32	@32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

## Mutton.

Heavy Sheep.....	@14	@15
Light Sheep.....	@17	@20
Heavy Saddle.....	@16	@18
Light Saddle.....	@22	@25
Heavy Fore.....	@12	@12
Light Fore.....	@16	@15
Mutton Legs.....	@25	@25
Mutton Loins.....	@25	@25
Mutton Stew.....	@10	@12
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

## Fresh Pork, Etc.

Dressed Hogs.....	17 1/2 @10	@25
Pork Loins, 8@10 lbs. avg.....	@23	30 @31
Hams.....	@24	@30
Belles.....	@26	@29
Cans.....	@15	@18 1/2
Skinned Shoulders.....	@15	18 1/2 @18 1/2
Tenderloins.....	@2	@60
Spare Ribs.....	12 @13	15 @16
Leaf Lard.....	@13	@15
Back Fat.....	13 @14	15 @16
Butts.....	@18	@24
Hocks.....	@15	@15
Tails.....	@13	@16
Neck Bones.....	4 @5	5 @6
Tail Bones.....	@12	@12
Slip Bones.....	@9	@9
Blade Bones.....	@15	@15
Pigs' Feet.....	@6	6 @7
Kidneys, per lb.....	8 @9	10 @11
Livers.....	5 1/2 @6	6 @5 1/2
Brains.....	@15	17 1/2 @18
Ears.....	@9	@9
Snouts.....	8 @9	@9
Heads.....	@10	@10

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@27
Country style sausage, fresh in link.....	@19
Country style sausage, fresh in bulk.....	@17
Country style sausage, smoked.....	@24
Mixed sausage, fresh.....	@10
Frankfurts in sheep casings.....	@21
Frankfurts in hog casings.....	@19
Bologna in beef bungs, choice.....	@16
Bologna in cloth, paraffined, choice.....	@14 1/2
Bologna in beef middles, choice.....	@16
Liver sausage in hog bungs.....	@25
Liver sausage in beef rounds.....	@13
Head cheese.....	@28
New England luncheon specialty.....	@21
Liberty luncheon specialty.....	@21
Minced luncheon specialty.....	@17
Tongue sausage.....	@25
Blood sausage.....	@17
Polish sausage.....	@15
Souse.....	@15

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@54
Cervelat, new condition, in hog bungs.....	@23
Cervelat, new condition, in beef middles.....	@23
Thuringer Cervelat.....	@26
Farmer.....	@32
Holsteiner.....	@31
B. C. Salami, choice.....	@50
Milano Salami, choice in hog bungs.....	@51
B. C. Salami, new condition.....	@27
Prisapa, choice, in hog middles.....	@45
Genoa style Salami.....	@58
Pepperoni.....	@45
Mortadella, new condition.....	@27
Capicola.....	@50
Italian style hams.....	@48
Virginia hams.....	@52

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

## SAUSAGE MATERIALS.

Regular pork trimmings.....	8 1/2 @ 8 1/2
Special lean pork trimmings.....	@13 1/2
Extra lean pork trimmings.....	@17
Neck bone trimmings.....	@10 1/2
Pork cheek meat.....	@11
Fancy boneless bull meat (heavy).....	6 1/2 @ 7
Boneless chucks.....	@12 1/2
Shank meat.....	@12 1/2
No. 1 beef trimmings.....	@11 1/2
Beef cheeks (trimmings).....	@7
Dr. canner cows, 300 lbs. and up.....	10 @10 1/2
Dr. cutters, 400 lbs. and up.....	@10 1/2
Dr. bologna bulls, 500@700 lbs.....	@10 1/2
Cured pork tongues (can. trim.).....	18 @18 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

## SAUSAGE CASINGS.

(P. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce.....	18 @20
per set.....	28 @32
Beef rounds, domestic, 140 sets per tierce.....	
per set.....	26 @28
Beef rounds, export, 225 sets per tierce.....	1.20 @1.25
Beef middles, 110 sets per tierce, per set.....	22 @24
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@16
Beef weasands, No. 2, 400 pieces per tierce, per piece.....	@12
Beef weasands, No. 1, per piece.....	10 @12
Beef bladders, small, per dozen.....	2.00 @2.50
Beef bladders, medium, per dozen.....	2.00 @2.50
Beef bladders, large, per dozen.....	2.00 @2.50
Hog casings, medium, per bbl. 100 yds.....	3.00 @3.25
Hog casings, narrow, per bbl.....	@16
Hog middles, without cap, per set.....	@20
Hog middles, with cap, per set.....	@38
Hog bungs, export.....	@27
Hog bungs, large prime.....	@20
Hog bungs, medium.....	10 @12
Hog bungs, small prime.....	@7
Hog bungs, narrow.....	07 @08
Hog stomachs, per piece.....	

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongue, 200-lb. bbl.....	42.00
Lamb tongues, long cut, 200-lb. bbl.....	51.00
Lamb tongues, short cut, 200-lb. bbl.....	

## BARRELED PORK AND BEEF.

Mess pork, regular.....	31.00
Family back pork, 20 to 34 pieces.....	34.00
Family back pork, 35 to 45 pieces.....	35.00
Clear back pork, 40 to 50 pieces.....	26.50
Clear plate pork, 35 to 45 pieces.....	26.50
Clear plate pork, 25 to 35 pieces.....	22.50
Brisket pork.....	30.50
Bean pork.....	26.50
Plate beef.....	20.00
Extra plate beef, 200 lb. bbls.....	21.50

## COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.07 1/2 @1.72 1/2
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87 1/2 @1.92 1/2
White oak hams.....	8 @8.25
Red oak hams.....	2.37 1/2 @2.40
White oak lard tierces.....	2.57 1/2 @2.62 1/2

## OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@23
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@20 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@18
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@15

## DRY SALT MEATS.

Extra short clears.....	@13
Extra short ribs.....	@13
Short clear middles, 60-lb. av.....	@14
Clear bellies, 14@16 lbs.....	@15
Clear bellies, 18@20 lbs.....	@14 1/2
Clear bellies, 25@30 lbs.....	@14
Rib bellies, 20@25 lbs.....	@14
Rib bellies, 25@30 lbs.....	@13 1/2
Fat backs, 10@12 lbs.....	@10
Fat backs, 12@14 lbs.....	@10
Fat backs, 14@16 lbs.....	@10 1/2
Regular plates.....	@11 1/2
Butts.....	@9

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@27
Skinned hams, fancy, 16@18 lbs.....	@27
Standard regular hams, 12@16 lbs.....	@27
Picnics, 6@8 lbs.....	@19
Standard bacon, 4@8 lbs.....	28 1/2 @29 1/2
Standard bacon, 10@12 lbs.....	@28 1/2
Standard bacon, 12@14 lbs.....	@27 1/2
Standard bacon strips, 6@7 lbs.....	@28
Cooked hams, choice, skin on, surplus fat off.....	@30
Cooked hams, choice, skinned, surplus fat off.....	@40
Cooked hams, choice, skinned, surplus fat off.....	@42
Cooked picnics, skin on; surplus fat off.....	@26
Cooked picnics, skinned; surplus fat off.....	@27
Cooked loin roll, smoked.....	@42

## ANIMAL OILS.

Prime lard oil.....	14 @14 1/2
Extra winter strained.....	11 1/2 @11 1/2
Extra No. 1 lard.....	10 @11 1/2
No. 1 lard oil.....	9 1/2 @10 1/2
No. 2 lard oil.....	9 1/2 @9 1/2
Pure neatfoot oil.....	12 1/2 @13
Extra neatfoot oil.....	10 1/2 @11 1/2
No. 1 neatfoot oil.....	9 1/2 @10 1/2
Acidless tallow oil.....	9 1/2 @10 1/2

## LARD (Unrefined).

Prime, steam, cash tierces.....	@12.25
Prime, steam, loose.....	@11.40
Leaf, raw.....	@11.00
Neutral lard.....	@13.50

## LARD (Refined).

Pure lard, kettle rendered, per lb. loose.....	@12.75
Pure lard, tierces.....	@12.75
Compound.....	10.00 @10.25

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	@13
Oleo stock.....	11 @12
Prime No. 1 oleo oil.....	11 1/2 @12
Prime No. 2 oleo oil.....	@12
No. 3 oleo oil.....	10 1/2 @10 1/2
Prime oleo stearine, edible.....	9 @9 1/2

## TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	8 @8 1/2
Prime packers' tallow.....	7 1/2 @8
No. 1 tallow, basis 10% f.f.a., 42 titre.....	7 1/2 @7 1/2
No. 2 tallow, basis 40% f.f.a., 40 titre.....	6 @6 1/2
Choice white grease, max. 4% acid, loose.....	8 1/2 @8 1/2
Chicago.....	@7 1/2
B-White grease, max. 5% acid.....	6 1/2 @6 1/2
Yellow grease, 12-15 f.f.a.....	5 1/2 @6
Brown grease, 40 f.f.a.....	

## VEGETABLE OILS.

Crude cotton seed oil in tanks, f.o.b. Valley points, non prompt.....	@7 1/2
White, deodorized in bbls., c.a.f. Chicago.....	10 1/2 @11
Yellow, deodorized, in bbls.....	10 1/2 @10 1/2
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	@2 1/2
Corn oil, in tanks, f.o.b. mills.....	@10 1/2
Soya bean oil, seller's tank, f.o.b. coast nom.....	8 1/2 @8 1/2
Cocanut oil, seller's tank, f.o.b. coast.....	10 1/2 @10 1/2
Refined in bbls., c.a.f., Chicago, nom.....	10 1/2 @10 1/2

## FERTILIZERS.

Blood, unground and ground.....	\$ 4.00 @ 5.15
Hocum.....	3.25 @ 3.50
Ground fertilizer tankage, 10 to 12%.....	3.00 @ 3.25
Ground fertilizer tankage, 6 to 9%.....	2.80 @ 2.90
Crushed and unground tankage.....	2.45 @ 2.60
Ground raw bone, per ton.....	27.00 @30.00
Ground steam bone, per ton.....	25.00 @27.00
Unground steam bone, per ton.....	25.00 @27.00
Unground bone tankage per ton.....	14.00 @17.00

## HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @135.00
No. 3 horns.....	75.00 @100.00
Horns, black and striped.....	35.00 @50.00
Horns, white.....	70.00 @75.00
Round shin bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	55.00 @65.00
Heavy fats.....	45.00 @50.00
Light fats.....	40.00 @45.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, light and med.....	85.00 @90.00
Buttock bones.....	45.00 @50.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and bad backs, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.



# Retail Section

## Government Graded Beef Some Troublesome Questions Cleared Up

Now that government grading of beef has actually been started, a number of questions concerning it have come up in the minds of retailers handling it, as well as those who contemplate handling it.

Such questions as, "How can I get such meat?" "Do I have to accept all carcasses that have been stamped at my request?" and others have proved troublesome ones to dealers.

These questions are answered in the following article, which also takes up and explains many other points about beef grading and stamping. Every retailer, regardless of his location, will want to read it and inform himself fully on this important subject.

### Facts About Beef Grading

This week witnessed the first appearance of the government graded and stamped prime and choice beef in retail markets in a fairly large way, according to A. T. Edinger, National Live Stock and Meat Board, Department Better Beef Association, under whose direction the experiment is being carried on.

Housewives in some forty cities will have the opportunity of purchasing their supply of beef on a grade basis which is guaranteed by expert government beef officials. Not only will the housewife enjoy the privilege of knowing that her steak or roast is from the finest quality beef available, but also the traveling public will have the opportunity of consuming the government graded and stamped beef on a few of the railroads and in some of the hotels throughout the country, it was said.

#### How Can One Get Such Beef?

No doubt the first question that arises in the mind of the retailer who is desirous of handling such meat is: How am I to get such stamped meat, when I have never seen it on the rails in the branch house where I make my purchases?

Such questions have been received daily since the inauguration of this service, Mr. Edinger said. He explained that graded and stamped beef will be provided only after request has been received by the packer from the retailer.

The carcasses will be graded and stamped only at the place of slaughter. If a retailer wishes to handle beef that bears the government grade label he must request of the packer that his future deliveries shall be so marked.

#### May Select Carcasses As He Will.

Immediately a second question follows: "Is it compulsory for the retailer to accept all the carcasses that have been stamped because of his request?" The answer to this is "No."

A purchaser still maintains the right and privilege to select the carcasses he wishes to purchase either from a stamped or unstamped lot.

A general impression exists with the trade that only the heavy cattle will bear a grade stamp, continued Mr. Edinger. Such is not true, for all carcasses whether light, medium weight, or heavy will be stamped upon request if they possess the essential characteristics called for in the government standards as pertaining to that particular weight. The weight range may therefore be from 350 lbs. and up.

With these questions answered the next point that a retailer is vitally interested in is that dealing with the cost price he will be required to pay. Mr. Edinger offers the information that because of this service the price of carcasses should not be advanced unless there is created a greater demand for the prime and choice beef than there is an available supply of carcasses to be sold.

Even today as in the past when beef was not stamped the supply and demand controls the price. Beef carcasses, whether stamped or unstamped, possessing the same quality should sell for the same price on the same market.

Through the many inquiries which are being received daily by the National Live Stock and Meat Board it appears that most retailers have not informed themselves as to where such stamped meat may be obtained.

#### Where it Can be Secured.

Men making such inquiry have been informed that the graded and stamped beef may be purchased from any packer who conducts his plant under Federal inspection and is located in one of the following cities: Kansas City, Omaha, Sioux City, St. Joseph, Chicago, Boston, New York, Philadelphia and Washington.

Thus any retailer whether located in the most remote part of the country or in the thickly populated regions which are very

easily reached has the opportunity of handling government graded and stamped prime and choice beef carcasses when making his purchases from any of the packers located in the above cities.

Furthermore, a retailer has the privilege of receiving his supplies direct from the packing house or he may make his purchases from the car route salesman, the branch house, or from a jobber and receive such stamped meat when an advance request has been filed with the men who have an available supply of beef carcasses that are eligible to bear the government grade stamp.

In summarizing an answer to the various questions Mr. Edinger stated: "Only steer and heifer carcasses and cuts will bear the government grade stamp of prime and choice when animals producing such carcasses and cuts have been slaughtered at one of the above mentioned cities. This service is free of charge as the expense for grading and stamping is assumed by the government and consequently the mere fact that the beef is so labeled should not affect the selling price."

"A request to the packer for such beef is all that is necessary if a dealer wishes to handle this quality of beef. If any difficulties arise in procuring such commodity the National Live Stock and Meat Board will gladly render any assistance possible."

### NEWS OF THE RETAILERS.

Albert Frankhauser has purchased the Central Market, Great Bend, Kans., from Irvin Hans.

John U. Payne has purchased an interest in the City Meat Market, Axtell, Kans.

A. A. Owen has been succeeded in the meat business in Kincaid, Kans., by Delbert Johnson.

W. L. Patrick has installed a meat market in his Blue Front Grocery, Chandler, Okla.

E. D. Greer, the grocer of 228 W. Randolph, Enid, Okla., is adding a meat market to his store.

Junior's Meat Market has been opened at 513 Broadway, Marysville, Kans., by Joseph Vlcek, Jr.

The meat market of C. C. Hubka, Beatrice, Neb., has been destroyed by fire.

Harry and Jim Robertson have engaged in the meat business at Maywood, Nebr.

Karl Sager has opened a meat and grocery establishment in Dunbar, Nebr.

H. D. Schilling has purchased the meat market from Eddie Leach, Avoca, Ia.

Wright & Munnicke have purchased the butcher shop of W. E. Cleveland, Platte, S. D.

Burke & Clarke have purchased the Service Meat Market from Jesse Kimsey, Shenandoah, Ia.

Louis Fink has added a meat department to his store in Fort Calhoun, Nebr.

K. V. Antoyne has sold the New England Market in Fresno, Calif. to H. Antoyne.

Frank Browers has purchased the meat market at Thirteenth street and Central avenue, Kansas City, Kans., from Hans Kraul.

Jesse Rankins meat market in Perryville, Ark., was recently damaged by fire.

S. A. Rose, Anita, Ia., has sold his meat market to H. A. Travis & Son.

S. Severson has opened a meat market and grocery store at Clear Lake, Ia.

Arno Menge has sold his meat market at 1226 East Twelfth street, Mt. Ida, Ia., to T. J. Keeler.

H. C. Clayton will open a meat market at Oskaloosa, Ia.

H. Wiese, Walcott, Ia., has sold his meat market to A. C. Lindquist.

## Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

YOU ARE WORKING IN THE DARK IF YOU DO NOT!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,

Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name.....

Street.....

City.....

Enclosed find 5 cents in stamps.

Want to sell more meat this summer? Turn to page 25 and learn how!

### Meet the Meat Man

Here's where he tells you things that will help you to make more money.

### Cassidy Gets "High Hatted"

And Tells O'Toole Where He is All Wrong in His Attitude.

By John C. Cutting, Director, Department of Retail Merchandising, Institute of American Meat Packers.

The sun was high in the heavens; the robins were tweet-tweeting on nearby boughs; happy housewives were scouring their front stoops, and Dennis Cassidy smiled as he finished checking up the order Joe Eschelbacher had just given him.

In fact he could still hear Joe rushing around inside the store, while at intermittent periods the old cash register would chime in with an obligato from "Cash."

As the distant whine of a flivver smote his ears, Cassidy glanced up from his writing just in time to see his old friend and customer, Michael O'Toole, flash by. Cassidy hailed him, but O'Toole's hands never left the steering wheel.

#### Cassidy Gets the High Hat.

"Ha, ha," mumbled the packer salesman to himself. "O'Toole's 'high-hatting' me, is he?"

He walked to the curb, spun his own horseless carriage, and was soon chugging



"WHAT DO YOU THINK OF THAT?"

merrily toward the meat shop of one Michael O'Toole. Cassidy was so pre-occupied that he himself passed up a few old friends who shouted at him from the curb.

"So Michael gave me the old frosty visage," he soliloquized, as a front wheel shot a pebble at a hound taking a siesta on the curb. The yelps of the tagged pooch and the screech of Cassidy's brakes brought O'Toole himself to the door of his shop. He looked the salesman over calmly.

Cassidy gave the bus a burst of gas and stepped out.

"Hello, Michael, old pal," he began. "An' how is Killarney's prize potato picker?"

#### O'Toole Remains Cool.

"How do you do, Mr. Cassidy," answered O'Toole without warmth.

"Couldn't be better," Cassidy shot back, "and," he added, "I could have told you that a few minutes ago when you passed me up in front of Joe Eschelbacher's store. Put that in your old dudeen and puff on it."

"Sure now," answered O'Toole, "Eschelbacher himself was standing in the window, and if I'd waved to you, he would have thought it was for him, too. You know, Dennis, we're competitors, and we're not over friendly."

"That's what I call the bunk," commented the salesman. "You've both got your own trade, but if some of your customers want to trade with Joe, is it his fault?"

"Is it mine?" grunted O'Toole.

#### A Good Customer's Worth Holding.

"Your customers are Joe's prospects always. Do you use the same effort to hold them that you exerted to get them? That goes both ways, of course," concluded the salesman.

"Well, Joe's got a couple of my best customers," said O'Toole.

"Remember this, Michael," said Cassidy. "Socially, you and Joe should hit it off splendidly. Aside from that you're business competitors, and while I'm not sure about you, it's certain that Joe isn't in business for his health."

"Well—"

"See here, Michael," Cassidy interrupted. "I remember when Joe didn't buy one cattle a week. Look at his place now. You've got to admit he's got no mean dump. The reason Joe Eschelbacher accomplishes more is because he attempts more. It's the old Biblical story of the talents, Mike . . ."

"Talents?—"

#### Used His Natural Talents.

"Sure. Eschelbacher did more with his natural talents than you did."

"That may have been true five years ago, Dennis," corrected O'Toole. "But you know as well as I that I put my refrigerated cases in right after Joe installed his."

"Yes; you're right, Michael." Cassidy conceded the point.

"And you put in your bookkeeping system right after Eschelbacher discovered his to be successful, too," Dennis added.

"Sure, now, I guess Eschelbacher isn't such a bad guy, after all," agreed the genial O'Toole.

#### All in the Same Boat.

"Glad to hear you say that, Michael," laughed Cassidy, as he edged toward the door. "We're all in the same boat."

"Say, Dennis," called O'Toole, as the salesman was going through the door, "what about my order for today?"

"That's easy," answered Cassidy. "I'm just duplicating the order Eschelbacher gave me. See you Monday," he grinned, as the door slammed.

Another story about Cassidy and O'Toole will appear on this page in an early issue. Watch for it.

Whenever anything goes wrong with your cooler, Mr. Retailer, tell your troubles to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.



## "Meat Retailing"

By A. C. SCHUEREN

A volume which transplants the former "butcher" into the Retail Meat Business.

A book which should be read by every one in the Meat Industry — Packer, Wholesaler, Salesman and Retailer.

*Its effect should be better and more profitable Retail Meat Distribution.*

Over 850 pages—163 illustrations—235 meat pricing charts — 60 useful tables.

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## Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

### CALIFORNIA MOCK DUCK.

California mock duck is a dish much in favor among many housewives. It is made by browning 1½ pounds of flank steak in a hot frying pan. Soft bread crumbs—1½ cups—1 cup of chopped prunes, 1 egg, ½ teaspoon of salt, ¼ teaspoon of pepper, 1 teaspoon of lemon juice are mixed together and placed in the center of the steak, which is then rolled and tied.

Small pieces of suet are placed on top, the whole is put into a roasting pan and covered with hot water. This is baked for one hour, and the liquid is thickened for gravy.

# New York Section

## Among Retail Meat Dealers

The first meeting of the newly-elected board of directors of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, was held Tuesday evening, May 17th. Many matters of importance in developing future activities of the branch were discussed, and committees appointed to take care of the proposed plans.

The first act of the meeting was to pass a motion that the same officers of the branch under the old regime should be maintained. Then the function and policies of conducting the board of directors meetings was outlined. The directors were impressed with the idea that the board of directors meetings were equally as important as any of the meetings, as the function of the board was to operate the branch along sound constructive lines, and that punctuality and 100% attendance on the part of the directors were important matters to be considered. It was also agreed that the board was open to complaints and suggestions from any member who desired to come to the meetings and make these suggestions or complaints in person.

A financial statement for the first quarter of the fiscal year's operation of the branch was read and showed the branch to be in good condition.

A purchasing committee on co-operative buying was appointed, which consisted of the following: Moe Loeb, chairman, Chas. Kramer, I. Bloch. This matter was given considerable discussion and a number of plans presented on which the committee is to investigate and report at a later date.

Future meetings of the branch are to be relieved of all routine and business which is to be taken up by the board of directors, and instead the time devoted to educational programs. In keeping with this a debate is to be held at the next meeting of the branch, Tuesday evening, May 24th, on classification and grading. L. Wagner, Jr., will take the negative side and Geo. Kramer will debate the affirmative. All members are urged to attend and express their views on the subject, whether they are for or against the plan.

With very high class entertainment, banquet and dance, the South Brooklyn Branch of the New York State Association of Retail Meat Dealers celebrated the twentieth anniversary of the granting of its charter. This was held on the regular meeting night, May 17th. In addition to the professional talent for the entertainment Miss Josephine Harrison, daughter of the chairman of the arraignment committee, gave several dancing specialties, while Mrs. Walter Manning, the wife of one of the members, rendered several vocal selections.

After the entertainment dinner was served by a caterer, during which the toastmaster John J. Harrison kept the guests in very good humor by his remarkable wit. President Joseph Rossman made the address of welcome and at the same time gave an outline of the history of the branch. Charles O. West, the first president of the Branch, was present and gave a short talk, as did each of the succeeding presidents. Seven or eight of the

original charter members were present, each giving a short talk. There was almost a hundred per cent membership present and the committee, of which John J. Harrison was chairman, deserves great credit for the wonderful success of the event.

That the meat dealers of Staten Island were anxious to be members of the State Association of Retail Meat Dealers is amply proven by the fact that at the second meeting of the Richmond Branch, which was held on May 11th, fifteen members were added to the roster. This branch, it will be recalled, was originated on April 27th with eleven members. At that time the officers—Louis Seymans, president; Arthur P. Bardes, secretary, and August Anselm, treasurer—were elected. At the second meeting, which was held at the Atlantic Rotisserie, 191 Canal Street, Stapleton, S. I., state president George Kramer addressed the members. Another meeting of the branch was held on Wednesday evening, May 18.

On Tuesday evening of last week the members of the Washington Heights Branch of the New York State Association of Retail Meat Dealers enjoyed a real treat. This was in a visit of James K. Wallace of the U. S. Department of Agriculture, who talked and answered questions on classification and grading of meats. President Charles Hembdt, who was present at the special meeting on Monday evening, was so impressed with the subject that he thought it would be beneficial to the membership to have first-hand information, and was fortunate in having Mr. Wallace's acceptance of his invitation. Mr. Wallace was pleased with the interest shown and the questions asked. The next meeting of the Branch will be on Tuesday evening, May 24.

On Wednesday afternoon of last week the Ladies Auxiliary of the New York State Association, Retail Meat Dealers, held a meeting in the Hotel McAlpin. Among other subjects taken up and discussed were the social meeting of May 25th, the report of the committee on the securing of a permanent meeting room, the convention of the State Association and plans for the summer. Regret was expressed at the illness of the parents of Mrs. Oscar Schaefer and the secretary was instructed to so notify Mrs. Schaefer. Announcement was made that Mrs. G. Schmidt, a new member, was sailing for Europe on May 17th and it was moved that a bon voyage telegram be sent her. Mrs. Schmitka was made permanent hostess for social functions to be assisted by Mrs. Frank P. Burck, who is the permanent hostess for out-of-town visitors. With reference to a meeting room, a report was made that the management of the new Pythian Temple on 70th Street had extended an invitation to hold a meeting there for the purpose of giving all an opportunity to see it. The invitation was accepted and a special meeting was called for Tuesday, May 17. The special meeting was held in Pythian Temple and report on another room was also entertained. After an inspection of the latter a vote was taken which resulted in favor of Pythian Temple.

Herman Kirschbaum, president of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, celebrated a birthday on May 16th.

Mrs. A. Werner, Jr., first vice-president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, entertained on May 18th in celebration of her birthday.

## BRONX RENDERING OPENING.

Fifty years of experience might be said to be the record of the new Bronx Rendering Company, Inc., if the experience of each of the two concerns forming this company were combined. The two companies are Katzenstein Brothers, with a record of thirty years in business, and R. Monti & Son, Inc., who have been in business for the last twenty years. The officers of the Bronx Rendering Co., Inc., are Thomas Monti, president; Milton Katzenstein, treasurer, R. Monti, vice-president, and Henry Katzenstein, secretary.

The formal opening of the new plant, which is located at 1622-28 Bronxdale Avenue, Bronx, took place on Saturday, May 14th. There were beautiful floral pieces from well wishers and representatives of the various packers and soap works called in person. The presence of Mrs. Monti and Mrs. Sidney Kohn lent charm and grace to the occasion.

The building is of cement and strictly up-to-date in all details, and is so constructed that it may be added to at any time. It is furnished throughout with the most modern equipment.

## NEW YORK NEWS NOTES.

Fred B. Cooper is spending the week in the West.

T. G. Lee, vice-president, Armour and Company, Chicago, paid a visit to his old territory this week.

D. R. C. Smith, beef grading department, Omaha, and H. L. Hovey, Jr., Chicago, Swift & Company, were in the city during the week.

Rabbi and Mrs. M. S. Margolis sailed on the Berengia this week for a visit to the Holy Land. All of the slaughterers of New York wish them bon voyage.

Ernest Kissling, lard and compound department, and W. R. Brown, legal department, Wilson & Company, Chicago, were visitors to New York this week.

The regular monthly meeting of the New York Meat Council was held on Wednesday afternoon of last week. There were a number of wholesalers and retailers present, who discussed its applications and operations.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending May 14, 1927: Meat—Brooklyn, 20 lbs.; Manhattan, 7,266 lbs.; Bronx, 10 lbs.; total 7,296 lbs. Fish—Bronx, 5 lbs. Poultry and game—Manhattan, 2,702 lbs.

The Otto Stahl Employees Welfare Association—of which George Rohdenburg is president, E. Ellwanger, vice-president, George Smith, treasurer, George Scharsenburg, financial secretary, Joseph O'Neil, recording secretary and A. Lillig, sergeant at arms—have announced the date and place of their annual picnic. This year it will be held on July 3rd at Dickens Park, Boston Post Road, Dyer Avenue Station. The committee, officers and members are working very hard to make this affair a great success, and they hope to have the trade well represented.

David Barron, who has been divisional superintendent at the New York Butchers Dressed Meat Company, was presented





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with a gold watch by his associates before his departure to take up his duties with Armour and Company in Omaha. In presenting the watch E. F. McKenna, editor of the Armour Oval in the New York district, expressed the regret of Mr. Barron's associates at his leaving, but congratulated him upon entering a wider field, where he would have opportunity for greater development of his ability with the hope that when the occasion arose he would visit and renew his friendship for his old associates. Mr. Barron responded feelingly, stating that while he regretted the separation from

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## SAUSAGE

and

## SAUSAGE SEASONINGS

For Samples and Prices, write

The Wm. G. Bell Co.  
BOSTON MASS.

his old friends in New York he would always hold them in his memory.

### AGAIN FIGHT TERM "HOT DOG."

Another step in the battle being waged against the objectionable term "hot dog" as applied to frankfurters was taken not long ago in Toledo, Ohio, this time by James A. Frank, head of the Frank Sausage Company.

One of the Toledo papers printed some pictures which "tied in" the term "hot dog" in an offensive manner to frankfurts. It

## Shrouding Pins

To Clothe Beef



Turn out your beef  
sides the new way—  
bright, fresh and  
clean!

Made from tempered  
spring wire with  
new style washer to  
prevent tearing  
cloth.

Write for Samples

We manufacture springs  
for all purposes, from  
brass—bronze—monel  
metal and steel.

Also made with-  
out washers

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Chicago, Ill.

was done in an attempt to be humorous. Mr. Frank wrote the paper a strong letter of protest, which was printed in full, and which was also given comment in the newspaper's editorial column.

### ARTISTIC PRODUCTION CO.

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# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, bulk	\$10.75@11.50
Cows, cutters	3.50@ 5.10
Bulls	7.15@ 7.50

## LIVE CALVES.

Calves, bulk	10.50@12.75
Calves, culls, per 100 lbs.	6.50@10.00

## LIVE SHEEP AND LAMBS.

Lambs, bulk	@10.25
Ewes, shorn	8.00@ 8.50

## LIVE HOGS.

Hogs, heavy	\$10.85@11.00
Hogs, medium	11.75@11.85
Hogs, 160 lbs.	11.75@11.85
Hogs, 140 lbs.	@11.90
Pigs, under 80 lbs.	11.80@12.10
Good pigs	12.10@12.15
Brags	9.40@ 9.50
Good Brags	@ 9.75

## DRESSED HOGS.

Hogs, heavy	19 1/4 @19 1/4
Hogs, 160 lbs.	@19 1/4
Hogs, 160 lbs.	@20
Pigs, 80 lbs.	@21
Pigs, under 140 lbs.	@20 1/4

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy	20 @21
Choice, native Mgt.	20 @21
Native, common to fair	17 @19

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	18 @19 1/4
Native choice yearlings, 400@600 lbs.	18 @20
Western steers, 600@800 lbs.	17 @18
Texas steers, 400@600 lbs.	14 @16
Good to choice heifers.	17 @18
Good to choice cows.	14 @15
Common to fair cows.	12 @13
Fresh bologna bulls.	11 @12

## BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @25	25 @28
No. 2 ribs	21 @23	23 @24
No. 3 ribs	@18	20 @22
No. 1 loins	29 @32	32 @35
No. 2 loins	23 @24	28 @31
No. 3 loins	22 @24	24 @27
No. 1 hinds and ribs	24 @26	25 @27
No. 2 hinds and ribs	21 @23	23 @24 1/2
No. 3 hinds and ribs	19 @20	21 @22 1/2
No. 1 rounds	@18	@18
No. 2 rounds	@17	@17
No. 3 rounds	@16	@16
No. 1 chucks	@15	@16
No. 2 chucks	@14	14 @15
No. 3 chucks	@13	@13
Bolognas	@ 6	12 1/2 @13 1/2
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

## DRESSED CALVES.

Prime	24 @26
Choice	20 @23
Good	19 @20
Medium	17 @19

## DRESSED SHEEP AND LAMBS.

Lamb, choice, spring	35 @37
Good lambs	32 @34
Lambs, poor grade	29 @31
Sheep, choice	19 @22
Sheep, medium to good	18 @19
Sheep, culls	14 @16

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	25 @26
Hams, 10@12 lbs. avg.	24 @25
Hams, 12@14 lbs. avg.	23 1/2 @24 1/2
Picnics, 4@6 lbs. avg.	17 @18
Picnics, 6@8 lbs. avg.	15 @16
Roillettes, 6@8 lbs. avg.	17 @18
Beef tongue, light	25 @27
Beef tongue, heavy	28 @30
Bacon, boneless, Western	27 @28
Bacon, boneless, city	23 @24
Pickled bellies, 8@10 lbs. avg.	19 @20

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	22 @23
Pork tenderloins, fresh	52 @54
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	17 @18
Shoulders, Western, 10@12 lbs. avg.	15 @16
Butts, boneless, Western	23 @24
Butts, regular, Western	18 @19
Hams, Western, fresh, 10@12 lbs. avg.	24 @25
Hams, city, fresh, 6@10 lbs. avg.	27 @28
Picnic hams, Western, fresh, 6@8 lbs. avg.	15 @16
Pork trimmings, extra lean	20 @21
Pork trimmings, regular 50% lean	11 @12
Spare ribs, fresh	13 @14
Leaf lard, raw	13 @14

## BONES, HOOPS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s	200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed	@28c	a pound
Fresh steer tongues, l. c. trim'd	@38c	a pound
Sweetbreads, beef	@65c	a pound
Sweetbreads, veal	@1.00	a pair
Beef kidneys	@15c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@23c	a pound
Oxtails	@14c	a pound
Beef hanging tenders	@24c	a pound
Lamb fries	@10c	a pair

## BUTCHERS' FAT.

Shop fat	@ 2 1/4
Breast fat	@ 4
Edible suet	@ 5
Cond. suet	@ 4 1/2
Bones	@20

## SPICES.

	Whole.	Ground.
Allspice	19 22	
Cinnamon	17 20	
Cloves	21 26	
Coriander	10 13	
Ginger	15	
Mace	1.10 1.20	
Nutmeg	45	
Pepper, black	28 31	
Pepper, Cayenne	25 31	
Pepper, red	28	
Pepper, white	45 48	

## GREEN CALFSKINS.

	5-9 9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	1.19 2.15	2.55 2.75	3.50	
Prime No. 2 Veals	1.17 1.95	2.30 2.50	3.25	
Buttermilk No. 1	1.16 1.80	2.20 2.40	3.00	
Buttermilk No. 2	1.14 1.60	1.95 2.15	2.80	
Branded Grubby	1.11 1.20	1.55 1.75	2.05	
Number 3				At Value

## CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls. per lb.
Double refined saltpetre, granulated	6 1/4c	6 1/4c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined large crystal saltpetre	8 1/4c	8 1/4c
Double refined nitrate soda, granulated	4 1/4c	4c
In 25 barrel lots:		
Double refined saltpetre, granulated	6 1/4c	6c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined saltpetre, large crystal	8 1/4c	8c
Double refined nitrate soda, granulated	4c	3 1/4c
Carload lots:		
Double refined saltpetre, granulated	6c	5 1/4c
Double refined nitrate soda, granulated	3 1/4c	3 1/4c

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	30 @32
Western, 48 to 54 lbs. to dozen, lb.	30 @32
Western, 43 to 47 lbs. to dozen, lb.	28 @30
Western, 36 to 42 lbs. to dozen, lb.	28 @28
Western, 30 to 35 lbs. to dozen, lb.	24 @26
Fowls—fresh—dry pkl.—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	33 @34
Western, 48 to 54 lbs. to dozen, lb.	33 @34

Western, 43 to 47 lbs. to dozen, lb.	31 @32
Western, 36 to 42 lbs. to dozen, lb.	29 @30
Western, 30 to 35 lbs. to dozen, lb.	27 @28

Fowls—frozen—dry packed—prime to fcy.—12 to box:

Western, 60 to 65 lbs., lb.	31 @32
Western, 55 to 59 lbs., lb.	31 @32
Western, 43 to 47 lbs., lb.	29 @30
Western, 30 to 35 lbs., lb.	25 @26

### Ducks—

Long Island, prime	23 @24
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### Squabs—

White, 11 to 12 lbs. to dozen, per lb.	55 @60
Prime, dark, per dozen	2.50@3.50

## LIVE POULTRY.

Fowls, colored, per lb., via express	25 @26
Geese, swan, via express	@10
Turkeys, via express	20 @23
Pigeons, per pair, via freight or express	25 @35
Guineas, per pair, via freight or express	@30

## BUTTER.

Creamery, extras (92 score)	@43 1/4
Creamery, firsts (90 to 91 score)	41 1/2 @43
Creamery, seconds	37 @38
Creamery, lower grades	35 @36 1/4

## EGGS.

Extras, regular packed	26 1/2 @27
Extra firsts	@25 1/2
Firsts	23 @24
Checks	19 @21 1/2

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 2.40
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.45
Blood, dried, 15-16% per unit	@ 4.50
Fish scrap, dried 11% ammonia, 10% B. P. L.	nominal
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.10@ 4.10
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	nominal
Soda Nitrate, in bags, 160 lbs. spot	@ 2.60
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.15@ 4.15
Tankage, unground, 9@10% ammonia	3.85@ 4.10

#### Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@31.00
Bone meal, raw 4 1/2 and 50 bags, per ton	@30.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.00

#### Potash.

Manure salt, 20% bulk, per ton	@11.70
Kainit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton	@35.00
Sulphate in bags, basis 90%, per ton	@45.00

#### Beef.

Cracklings, 50% unground	@ 1.15
Cracklings, 60% unground	@ 1.20

#### Meat Scraps, Ground.

50%	@65.00
55%	@70.00

## BUTTER AT FOUR MARKETS.

Wholesale prices for 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending May 12, 1927:

	May	6	7	9	10	11	12
Chicago	43 1/4	42 1/2	42	41 1/2	41	41	41
New York	44 1/4	44 1/4	44	43 1/4	43	43	43
Boston	45	45	44 1/4	44	43	43	43
Philadelphia	45 1/2	45 1/2	45	44 1/2	43 1/2	43 1/2	43 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

40% 40% 40% 40% 40% 40% 40%

## Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1927.
Chicago	46,474	46,500	38,343	1,047,875
New York	61,642	63,392	53,852	1,182,380
Boston	23,490	23,444	23,280	377,991
Philadelphia	22,442	19,234	14,363	378,110
Total	154,057	152,500	129,838	2,988,356

## Cold storage movement (lbs.):

	In May 12.	Out May 12.	On hand May 13.	Same week day last year.
Chicago	153,884	3,867	1,454,843	3,543,050
New York	227,872	70,616	688,012	3,144,946
Boston	15,390	2,718	145,621	948,969
Philadelphia	31,943	4,666	286,564	1,201,555
Total	429,089	81,867	2,575,040	8,837,626

